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ESSAYS

ON THE MANAGEMENT
OF THE
DAIRY;

INCLUDING THE MODERN PRACTICE OF THE BEST DISTRICTS
IN THE MANUFACTURE OF
CHEESE AND BUTTER.

DEDUCED FROM A SERIES OF OBSERVATIONS MADE DURING
THIRTY YEARS' PRACTICE.

BY J. TWAMLEY,
AND OTHERS.

A NEW EDITION,
CORRECTED AND ENLARGED.

LONDON:
PRINTED FOR J. HARDING, 36, ST. JAMES'S-STREET.
1816.

aim, to incorporate the most recent and interesting facts, relative to the management of the Dairy, accompanied with references to approved authorities, in such a manner, as to exhibit the present practice of the best Dairies in the Kingdom.

In reply to any objections that may be made by the friends of the late Dr. Anderson, from the name of Mr. Twamley being placed most prominently in the present volume; the Editor begs to observe, that this has been done, not out of disrespect to the memory of a gentleman, to whose patriotic labours the Agricultural Interest is so deeply indebted; but simply from the circumstance of Mr. Twamley's name being more extensively known as a practical man, in the Dairy Districts of England.

The Editor offers the present Manual of Dairy Practice, in the hope that the perusal of its pages, will contribute to facilitate the future business of the Dairy, as well as to render it more profitable to the Farmer or Dairy-Owner.

January 1, 1816.

TABLE OF CONTENTS.

PART I.

ON THE MANAGEMENT OF THE BUTTER-DAIRY, &c.

CHAP. I.

OF THE DAIRY-HOUSE, AND THE UTENSILS BELONGING TO IT.

SECT. I.

On the Situation and Arrangement of the Dairy, or Milk-House.

PAGE
Situation of the Milk-House, - - - - 4
Structure of the Milk-House, - - - - 5
Advantage of having an Ice-House attached to it, 15
Suggestions for regulating the temperature of the Milk-House, - - - - 19

SECT. II.

Of the Utensils belonging to the Dairy, - - 22
Leaden and Earthen-Ware Utensils, on no account to be used, - - - 22

PAGE
Cast-Iron Milk-Dishes, - - - 23
Necessity of Cleanliness, - - - 24
Instructions for cleaning Dairy Utensils, - 26
Observations on Churns, - - - 30

CHAP. II.

ON THE CHOICE AND FOOD OF DAIRY COWS.

SECT. I.

On the Choice of Cows for the Dairy.

Relative Value of different Breeds considered, - 32
Best mode of purchasing Cows, - - 33
Hints for breeding Dairy Stock, - - 36

SECT. II.

On the Food of Dairy-Cows.

Quality of Milk affected by the Food of Cows, - 39
Articles of Food most proper for them, - 39, 40, 42

CHAP. III.

ON THE GENERAL MANAGEMENT OF DAIRY-COWS.

Importance of keeping Cows uniformly in good Condition, - - - - 45
Taste of Turnips, how removable from Milk, - 47

PAGE
Best winter food for Cows, - - - 47
Advantages of stall-feeding Cows, - - - 49
Times of Milking, - - - - 52
Necessary cautions for Milking, - - - 53

CHAP. IV.

GENERAL RULES RESPECTING THE MANAGEMENT OF MILK IN THE DAIRY, FOR THE PURPOSE OF OBTAINING BUTTER.

First Rule, - - - - 57
Second Rule, - - - - 62
Third Rule, - - - - 63
Fourth Rule, - - - - 64
Observations, - - - - 64, 70
Experiments for ascertaining the qualities of Cream, 71

CHAP. V.

ON THE MANAGEMENT OF CREAM—PROCESSES OF CHURNING AND CURING BUTTER.

SECT. I.

On the Management of Cream.

Time for taking off Cream, - - - 77
Management of Cream previously to Churning, - 79

SECT. II.

On the Processes of Churning, and Curing Butter.

PAGE
Attentions necessary in Churning, - - 81
Management of Butter, after it is Churned, - 83
Process of Salting Butter, - - 84
Curing of Butter, - - - - 87
Colouring of Butter, - - - - 91
Epping Butter, - - - - 91
Cambridge, Suffolk, and Yorkshire Butter, - 92
Gloucestershire Butter, how packed, - - 93
Whey-Butter, - - - - - 94
Act of Parliament relative to the packing of Butter, 98

PART II.

ON THE MANAGEMENT OF THE CHEESE-DAIRY, &c.

CHAP. I.

SITUATION PROPER FOR A CHEESE-DAIRY—ITS ARRANGEMENT, AND UTENSILS.

Rooms necessary for a Cheese-Dairy, - - 104
Utensils proper for a Cheese-Dairy, - - 106
Circumstances to be attended to, in the manufacture of Cheese, - - - 109

CHAP. II.

ON THE MANAGEMENT OF MILK FOR A CHEESE-DAIRY—PREPARATION OF RENNET—COLOURING MATTER.

PAGE
Times of Milking, and management of Milk, - 111
Nature of Rennet, - - - - 114
Different modes of preparing it, - 114, 115, 118
Artificial substitutes for Rennet, - - - 119
Cleanliness essential to the preparation of Rennet, 120
Colouring matter, its preparation and use, - - 121

CHAP. III.

SETTING THE CURD, AND MANAGEMENT OF CHEESE IN THE PRESS.

Proper season for making Cheese, - - - 125
Setting the Curd, - - - - 125
Time requisite for coagulating the Milk, - - 127
Breaking the Curd, - - - - 128
Management of Cheese in the Press, - - 130
Salting of Cheese, - - - - 132
Management of Cheese in the Cheese-room, - 133
Remedies for heaving in Cheeses, - - 133, 134

CHAP. IV.

SOME ACCOUNT OF THE DIFFERENT MODES OF MANUFACTURING THE PRINCIPAL SORTS OF CHEESE, MADE IN GREAT BRITAIN, AND ON THE CONTINENT.

SECT. I.

British Cheeses.

PAGE
Brick-bat Cheese, - - - - 136
Chedder Cheese, - - - - 136
Cheshire Cheese, - - - - 137
Dunlop Cheese, - - - - 142
Gloucester Cheese, - - - - 144
Green Cheese, - - - - - 154
Lincolnshire Cheese, - - - - 155
Norfolk Cheese, - - - - 156
Soft, or Slip-Coat Cheese, - - - 159
Stilton Cheese, - - - - 160
Cottenham Cheese, - - - - 161
Suffolk, or Skim Cheese, - - - 162
Wiltshire Cheese, - - - 162, 163

SECT. II.

Foreign Cheeses.

Dutch Cheese, - - - - 166
Parmesan Cheese, - - - - 166
Swiss Cheese, - - - - - 169

PAGE
Westphalia Cheese, - - - - - 170
Potatoe Cheese, - - - - - - 171
Hard and spoiled Cheese, how to be restored, - 173
Note A. On extending the application of the Apparatus for ventilating a Milk-house, to the ventilation of Prisons and other confined places, - - - - - 175

PART I.

ON
THE MANAGEMENT
OF THE
BUTTER DAIRY, &c.

In the formation of a Dairy, there are various important subjects, which claim the attentive consideration of the individual, by whom it may be established. Sometimes, he may think it his interest to obtain the greatest possible *quantity* of produce; sometimes it may be more beneficial for him to have it of the *finest quality;* and, at other times, it may be necessary to have both these objects in view, the one or the other in a greater or less proportion, as local circumstances may require. It is, therefore, of importance, that he should know how he may accomplish the one or the other of these purposes, in the easiest and most direct manner.

To be able to convert his milk to the highest possible profit, in every case, he ought to be fully acquainted with every circumstance respecting the manufacture both of butter and of cheese: for it may, in some cases, happen, that a certain portion of milk may be more advantageously converted into butter than into cheese; while another portion of it would yield more profit if made into cheese. In the present instance, our attention will be directed to the manufacture of Butter: the following pages, therefore, will treat, 1. Of the situation and arrangement of the Dairy-house, and of the Vessels and other Utensils belonging to a Dairy. 2. On the choice of Cattle for the Dairy, and the Food most proper for them. 3. On the general management of Dairy Cows. 4. On the separation of the Cream; and, 5. On the processes of Churning and curing Butter.

CHAP. I.

OF THE DAIRY-HOUSE, AND THE UTENSILS BELONGING TO IT.

SECT. I.

On the Situation and Arrangement of the Dairy, or Milk-House.

No Dairy can be managed with profit, unless a place be first provided, which is properly adapted for keeping the milk, as well as for carrying on the different operations of the Dairy. The necessary requisites of a good milk-house are, that it be cool in summer, and warm in winter, so as to preserve nearly the same temperature throughout the year; and that it be dry, so as to admit of being kept clean at all times. As it is, on most occasions, difficult to contrive a place within the dwelling-house, that can possess all these requisites, it becomes advisable to erect a separate building, upon the plan immediately to be described; which may, in every situation, be reared at a comparatively small expense, and will answer this purpose much better than any of those costly structures, which have been erected for noblemen or gentlemen, for this particular use.

It is hardly possible, during the summer, to keep a dairy-house too cool; on this account, the building ought, if practicable, to be erected in a dry and airy situation, near a cool spring, or running water, where that conveniency can be commanded. If it be in the vicinity of the latter, the water should be so conducted, where the nature of the ground will admit of it, as to have a small stream brought from the rill, and made to run through the house; and, if it can be introduced by means of a pipe, to fall on the pavement, from as great a height as may be convenient, it will be productive of considerable advantage; as it will contribute much to preserve the air continually pure, fresh, and cool.

Further, the dairy-house should be so placed, that no stagnant water may remain near it, and that the cows may have as easy access to it as possible. A trough, through which the stream of water flows, should also be provided near the house, whence the cows may drink; and, should there be no spreading trees to afford a natural shade, an artificial shade ought to be erected, under which, the cows may at all times find a comfortable shelter.

The whole of this structure should consist of a range of narrow buildings, disposed agreeably to the following

PLAN OF THE DAIRY AND ITS APPURTENANCES.

Fig 1.

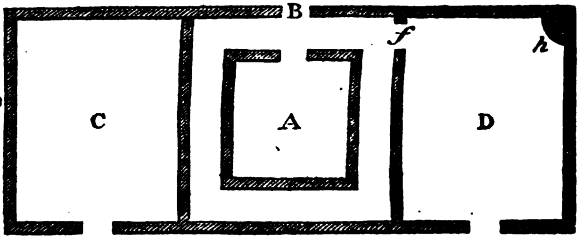
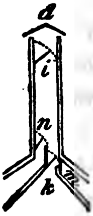
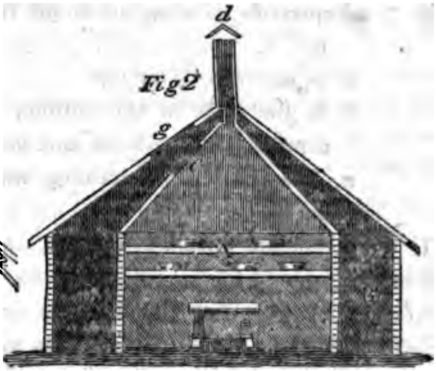


Fig 3.





General Explanation of the Letters of Reference.

Fig. 1. A, Is the dairy in the centre, surrounded by open passages.

Fig. 1. B, Is the entry to the dairy, from the north.
C, The ice-house.
D, The scullery, or wash-house, with the door from the south, and benches placed beneath.
f, Is a door with the milk-house, &c.
h, Is the fire-place.
Fig. 2. A, Is the milk-house.
B, B, Are passages round it.
c, Is the interior window, with the exterior window over it.
d, Is the ventilator, or air-pipe.
g, Is the exterior window.
Fig. 3. Represents the structure of the ventilator, *d*.
i, Is the valve at the top.
k, Is the valve at the bottom, which communicates with the milk-house.
n, Is a valve communicating with the passage.

It was originally intended that the walls of this building should be brick in the inside, lined all round the outside with a thick wall of sod, and covered with a very thick thatch, for the purpose of obstructing the passage either of heat or cold, which might be done in this way very effectually: but subsequent experience has shewn, that the same object will be attained at much less expense, and with the addition of a double wall all round*. The inside wall should be formed of brick or lath, plastered on both sides the outside wall may be lath plastered. The entry to the dairy should be from the north at B, *Fig.* 1, but there should also be another communication through the door *f*, into the anti-room; which will be convenient on many occasions, especially in the winter, when the outer door B, may be kept continually shut. The outward roof should be made of good slate or tiles; the inner roof of plaster, made very close. Further, between these two roofs there should be a vacant space, for the circulation of air, as delineated in the section of it, at *Fig.* 2, in which A, represents the inside of the milk-house, and B, B, the open area between the walls all round it. This space diminishes gradually towards the top, till at length it terminates in the wooden chimney, *d*; which is intended to serve the purposes of a ventilator, and should be carried to the height of at least six or eight feet above the roof. Through this tube, that portion of air, which is heated through the outer wall when the sun acts upon it, will be instantly carried off, so as never to affect the temperature of the inner wall. A valve, that shuts quite close at pleasure, is placed at *i*; which, when let down, prevents the escape of any air, and thus interrupts at will the escape of heated air, just mentioned. The top of this ventilator is covered, by means of some boards, in the form of a roof, which throws off the rain, without interrupting the current of air. There is also an opening from the top of the inner house, communicating with that tube, through which any particles of air, which may be accidentally heated, will be at liberty to fly off, as soon as it is generated. This tube is likewise furnished with a valve, which may be closed at pleasure. The floor of the milk-house is raised one step higher than the outside earth, which is on a level with the floor of the vacant area all round; by which means, the cold air, that may be precipitated during the cold weather in winter, will be at liberty to flow off, without affecting the temperature within.

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* The *principle* upon which the efficacy of this mode of building depends, is explained at considerable length, in Dr. Anderson's "*Recreations in Agriculture*," vol. i. pp. 210, and following.

In order to give light to the milk-house, a window is placed along the slant of the inside roof, at *c*, which looks towards the north, for as great a distance as shall be judged necessary. The glass in this window is puttied closely down, so as not to admit of being opened; on the slant of the outside roof, at *g*, exactly over it, is placed another window, with the glass also puttied closely down, so as to admit the free passage of the light, without occasioning any interruption of the air between the two glasses. It is not likely that the sun, acting upon this window, either in the morning or evening, could have any sensible effect in altering the temperature of this apartment; but, if such change should take place, the rays of the sun would be effectually prevented from falling on the inside of that structure, by erecting a screen on the outside, to the east and west of the window.

The passage round the milk-house should communicate with the external air below only at one place, namely, at the north side, at the threshold of the door B. Four openings may be made into the milk-house, about a foot from the floor, one on each side, for the purpose of ventilating it occasionally; each of these should have a cover, by which they can be closely shut at pleasure; and within such openings there should be stretched a piece of thin gauze, to prevent the access of insects or other vermin. If the valve at the top be occasionally opened when the sun shines bright, it will occasion a circulation of air from below upward, which will carry off any damp vapour that may arise; but this should only be done when the confined smell indicates its necessity. The ventilation, during winter, is to be effected by the means which are described in a subsequent page, or by a heated body, introduced into the house itself for that purpose. The whole of the apartment within should be finished off with hard plaster, neatly smoothed, without any kind of ornament, so as to admit of being easily cleaned, as occasion may require. No oil paint should be used, but it may be coated with common whitening, diluted with butter-milk, which will answer every purpose of size, without having any smell. It may be tinged with any colour that may be desired; and, from its cheapness, may easily be renewed, as often as shall be deemed necessary.

In the middle should be placed a large flat slab of marble (if the owner do not regard expense), or, which is equally useful, of good free-stone at least three feet wide, and of a length proportioned to the size of the apartment; this should rest on pedestals that would support it to the height of about two feet and a half. Beneath this should be a trough of stone, the bottom of which should be nearly level with the threshold of the outer door; and the edges of which, being six inches broad all round, should rise six inches above the level of the floor of the milk-house; so that, when filled with water, it would be about one foot in depth. From the bottom of this should run a pipe, to admit of its being emptied at pleasure; and, if it be supplied by a current of running water, a place should be made at one side, a little lower than the rest, where the water can run over, and be carried out of the house. The rest of the pavement should be of stone; or, if this cannot be procured without great expense, of hard brick, neatly laid. Further, round the sides should be placed, at a convenient height, shelves for the milk-pans: for these, stone will be the preferable material, where it can be procured; but where it is not attainable, wooden shelves may be substituted with equal advantage.

Nothing is more prejudicial in a dairy, than a damp, confined air, which soon becomes infected with an acid taint, that greatly affects the taste of all its products. This circumstance, therefore, ought to be especially guarded against: and it was chiefly with this view, that the pipe, in the form of a chimney*, was contrived for this building, the structure and operation of which we now proceed particularly to explain.

This pipe may be made, on three sides, of wood lined with plaster, for the sake of closeness: the fourth side, which should front the south, should be of glass, closely puttied, so as to be air-tight. The dimensions may vary, at pleasure, from one to two feet of internal diameter; the wider it is from east to west, the more efficacious it will prove: its height, also, may vary in like manner; but should not be less than six feet, as its effects increase in proportion to its length. It should have one valve at top, immediately under the air-holes, as at *i*, *Fig.* 3, which can be shut at pleasure, and another valve at the bottom, at *k*, which may be closed or not, as circumstances shall indicate. The lower pipe opens into the milk-house, and is of smaller dimensions than the higher pipe. The opening at one side, *m*, is closed; at *n*, is a valve, which, when shut, cuts off all communication between this pipe and the external area. By means of these valves the ventilator can be regulated at pleasure.

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* See Fig. 2, 3, 4, p. 5.

When the sun shines, it acts freely through the glass upon the *inside* of the tube through its whole length, and consequently heats and rarefies the air in it, which gives a tendency to ascend with a velocity proportioned to the heat of the sun acting at the time, and also to the height of the tube conjoined. If the valve at *i*, be opened, this heated air will fly off through the air-holes at top, and of course a draught of air from below must then take place. If the milk-house require to be ventilated, the valve *k* is lifted up, while at the same time the valve *n* is closed. The whole of the air, which is necessary to supply the current in the pipe, will then be drawn from the milk-house only, which may thus be completely ventilated at pleasure. When the valve *k* is let down, and the valves *n* are opened, the ventilation will take place only in the external area. If the valves *k* and *n* be *both* closed at the same time, no ventilation can take place below: but, in that case, in order to supply the current, a hole left for that purpose, towards the bottom of the tube, should be opened, to supply the waste from the external air. If, however, that hole be opened, while either of the valves are also up, it will tend only to diminish the suction from below; and, if the air-holes below be stopped up in whole or in part, the ventilation below may be entirely stopped, or moderated to any degree that may be judged requisite.

In summer, it would be convenient in general to have the valve *n*, and the air-hole of the pipe both open, and the valve *k* shut, unless occasionally, when a ventilation was required; thus to allow the air that is heated in the inside of the south passage wall to escape.

In winter, however, the valve *n*, should generally be closed, in order to prevent the air, which was thus heated in the passages by the action of the sun, from being carried off. This would tend to diminish the cold in that area. The valve *i* should also, during the whole of that season, be kept closely shut, unless extraordinary circumstances should render it necessary to open it; and the air-hole at the bottom of the pipe should then also be closed, while the valve *k* should be left open. The effect of this apparatus would be, that the air, which is heated and rarefied by the sun, in the inside of the pipe, would expand itself downwards, being forced through the opening *k*, and consequently would tend to moderate the cold in the milk-house [*].

The passage round the milk-house, which ought to be, at least, four feet wide, should answer the purposes of an apartment for keeping butter, or other things which require to be kept cool: it should have no windows, or other openings into it *externally*, but receive light from the inner apartment, by a glazed window in each side of the milk-house, made perfectly close every way, so as to admit light only, without any communication of air. The walls of these passages should, on every side, be covered with plaster, wrought as smoothly as possible; and this plaster should further be extended over the inside of the roof, and the outside of the inner roof, so as to make it perfectly air-tight, if possible, especially towards the upper part. A double coat of plaster should, therefore, be applied with great care, so as to fill up all the cracks that occur in drying. Still more effectually to dry up any fissure which may accidentally take place, the whole should be covered with paper neatly pasted upon it; and care should be taken, to examine it from time to time, to observe whether any rents have taken place, which should be immediately closed. The use of these, apparently minute, precautions, will be explained hereafter.

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[*] See note A, at the end of this volume.

In situations near large towns, where ice could be sold in summer, it would prove a great accommodation to the dairy-owner, to make an ice-house adjoining to his dairy, as at C, *Fig*. 1. This should be surrounded by a double wall on three sides, with an interval between them, like the dairy. The place for holding the ice should be formed of upright posts, lined with wattled work of wands, or close rail-work, leaving a walk all round of two feet and a half wide; round which should be formed a gutter for carrying off any water that may drop from the ice. This, indeed, is the cheapest and easiest way that could be contrived for making an ice-house in any situation; and is a mode of making cellars, far preferable to that of vaults under-ground, which are not only more liable to damp, as well as subject to mould and rottenness, but also are much more expensive, and not better calculated to preserve a gentle coolness, and equal temperature at all seasons.

The apartment marked D, *Fig.* 1, p. 5, is intended to serve as a repository for the utensils of the dairy, and a place in which they may be cleaned and put in order, to be ready when they are wanted. For this purpose, ranges of shelves may be placed round the walls, and tables and other conveniences disposed where necessary. The door should open from the south, where the roof projects about two feet over the wall, for a purpose that will presently be explained. At one end, *h* is a fire-place, on which should be fixed a cauldron of a proper size, for the purpose of the dairy. At *f*, is a door, leading directly into the dairy, which may be employed *occasionally* in the summer, but should be used as the only entry to it in winter, during which season the door B, *Fig.* 1, should be kept constantly shut.

The intention of all these contrivances, it will easily appear, is, to enable the attentive owner of a dairy to keep his milk in a proper degree of temperature, both during the summer and winter season, and to carry on all the operations of the dairy, with the least possible trouble or expense. This equality of temperature in the milk-house, is of very material importance; as any considerable variation in the degree of heat tends greatly to derange his operations, and to diminish the value of the products of the dairy. For instance, if the *heat be too great*, the milk suddenly coagulates without admitting of any separation of the cream; and it is so quickly turned sour, as greatly to spoil or impede every operation. On the other hand, if the milk be exposed to *too cold* a temperature, the cream will separate from it slowly, and with difficulty; it acquires a bitter and disagreeable taste, the butter can scarcely be made to come at all; and, when it is obtained, it is so pale in the colour, so small in quantity, of such a hard and brittle consistence, so poor to the taste, and of so little value in all respects, as to produce a very low price at the market, compared with what it would have brought, had it been preserved in a proper degree of warmth.

In order, therefore, to avoid both these extremes, as much as possible, the milk-house, properly so called, is placed in the centre of the building, into which there is no access directly from the open air; an open area is left all round it, since experience shews that air, when properly regulated, is a very bad conductor of heat or cold; so that a long continuance of either hot or cold weather would have no sensible effect in altering the temperature of this apartment; and if at any time, it should acquire a small degree of heat or cold, more than was desirable, this, if it were corrected by the artificial means above described, would retain such artificial temperature for a long time. These are the advantages, proposed to be gained by the cheap and simple mode of construction which we have deemed it necessary thus minutely to detail.

No experiments have yet been made, to ascertain, with the requisite accuracy, the precise degree of heat which is most favourable for the different operations of the dairy. From the trials made by the author of these pages, he has reason to believe that, when the heat is from 50 to 55 degrees on Fahrenheit's thermometer, the separation of the cream from milk, which is the most important operation in the dairy, goes forward with the greatest regularity. In general, therefore, this may be assumed as the temperature which it is necessary to obtain in the dairy; for, when the heat exceeds sixty degrees, the operations become difficult, and are liable to many derangements; and when it falls below the fortieth degree, they can scarcely be carried on with economy or propriety. Since then the heat should, as nearly as possible, be kept at all times between the 50th and 55th degrees, in order to ascertain this point, it will be necessary to suspend perpetually, near the middle of the milk-house, a thermometer graduated by Fahrenheit's scale; which will announce to the owner any alteration in the temperature, which might affect his interest. Fortunately, it happens, that this is very nearly the temperature which a building, so well secured from the external air, as that we have been describing, would naturally bear at all seasons of the year in our climate, if it were not affected by extraneous objects.

As, however, the heat of newly-drawn milk, if considerable quantities of it were brought into so small a place during the summer season, would during that time affect the temperature of the milk-house, it is possible that a higher degree of heat might sometimes be raised than was proper. With a view to moderate this, it was, that we recommended to have a stream of running water made to pass through the house, to be received into the trough provided for that purpose, on the edges of which the creaming-dishes might be placed for a few hours, when first brought into the house, the more quickly to deprive them of their heat; or, should that, on some occasions, not prove entirely sufficient to cool the dishes, these might even be plunged directly into the bason itself, among the water. Further, it was with a view to this circumstance, and especially where running water cannot be commanded, that it was proposed to have an ice-house connected with the dairy; because a small quantity of ice, placed in the milk-house at any time, would quickly moderate the heat to a proper degree; for this purpose, the ice should be suspended pretty high from the floor. In the small chambers also near the ice-house, or in the passage round the ice, the butter, after it was made, and before it was carried to market, could be kept cooler than even in the milk-house itself. Other advantages, resulting from this additional building, will appear obvious.

In concluding our observations on the erection of the dairy and its appurtenances, we wish it to be kept in view, that, in the construction of this house, greater attention has been bestowed on the preservation of a proper degree of coolness during the summer, than upon guarding against the cold in winter; because the operations of the dairy are principally carried on during the summer season. Should, however, the cold during winter become too great, the temperature of the milk-house may readily be restored, by placing either a barrel of hot water closely stopped, or a few hot bricks, on the floor or table of the milk-room; but, on no account whatever, should a chafing-dish, with burning coals in it, be used, as it is apt to impart a bad taste to the milk.

SECT. II.

Of the Utensils belonging to the Dairy.

THE Utensils of the Dairy, which consist of pails, sieves, bowls, creaming-dishes, skimming-dishes, and churns, must, in general, from the nature of the business, be made of wood; though, of late years, vessels made of lead, or common earthenware, have been in much request for the various purposes of the dairy, on account of their supposed superior elegance and neatness. It cannot sufficiently be impressed, that both these kinds of vessels ought carefully to be excluded; for, as the acid of milk very readily dissolves lead, brass, and copper, and with these metals forms a poisonous compound, such vessels must ever be highly pernicious, and cannot be too much guarded against. Although wooden vessels are in every respect preferable to those of lead and earthenware, and are therefore readily procurable every where, so as to render any further description of them unnecessary; yet we cannot omit to mention the recent invention of cast-iron milk-dishes, by Mr. Baird, of the Shott's iron-works, near Whitburn, in West Lothian, which, for their neatness and cleanliness, deserve to be more generally known.

These dishes are made of cast-iron, softened by annealing in charcoal to such a degree, that, though they should fall on a stone, they will not break, unless they be dropped from a great height; further, they are turned smooth inside, and then laid over with a coat of tin, to prevent the iron from coming in contact with the milk, the acid of which would corrode and injure it: this coat of tin will continue unimpaired for many years, and should it wear off in consequence of much usage, the vessels can easily be re-tinned at a trifling expense. The outside of the dish also is painted over, in order to prevent the formation of rust. The advantages, which these cast-iron milk-dishes are stated to possess over wooden vessels, are,—1. Their superior durability. 2. That they preserve that *proper degree of coolness*, which is so indispensibly necessary to cause the milk to throw up the cream: on this account, they are so far preferable to wooden dishes, that the farmers' wives, who have given them a fair trial, affirm that they throw up *one-third more cream from an equal quantity of milk*. And, 3. They are very easily kept clean, by washing them, and rubbing them on the inside with beaten or pulverized chalk on a little flax, or on a piece of woollen cloth. The cast-iron cream-dishes were first invented in 1806; and several of the neighbouring farmers having soon tried them, and experienced their value, the demand for them has become so great, that the manufacturers can with difficulty make a sufficient quantity to supply the sales during the season*. The use of these vessels therefore must, for some time at least, be confined to the dairy farmers of North Britain.

The importance of cleanliness, in every thing belonging to the dairy, cannot be sufficiently impressed upon the minds of all who are concerned in its management. Hence, none of its vessels should, on any account or pretext whatever, be scoured in the milk-house, but in the scullery or wash-house (D, *Fig*. 1, p. 5), appropriated to this purpose; as the steam arising from the hot water, will injure the milk. For the same reason, where cheese is made in the same dairy (as sometimes is the case), no cheese, cheese-press, or rennet for coagulating the milk, should be suffered in, or even near the milk-house; as the atmosmilk-dishes, as made at the Shott's iron-works, together with their prices, and contents in Scotch and English measure.

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* For the preceding facts, we are indebted to Sir John Sinclair's "Account of the Systems of Husbandry adopted in the more improved Districts of Scotland," vol. i. p. 118. Sir J. S. has given the following table, which we extract for the information of our readers, of the

Numbers…………	00	0	1	2	3	4	5	6	7	8	9	10	11
Contents in Scotch pints	¼	½	1	1¼	2	2½	3½	5	6	7	8½	10½	12
Contents in English quarts	½	1	2	2½	4	5	7	10	12	14	17	21	24
Price of each……	1*s.*	1*s.* 2*d.*	1*s.* 9*d.*	2*s.* 6*d.*	3*s.* 3*d.*	4*s.*	5*s.*	5*s.* 6*d.*	6*s.*	7*s.*	7*s.* 6*d.*	8*s.* 6*d.*	9*s.* 6*d.*

It is a further recommendation of these vessels that, if by any accident milk should be suffered to become sour in phere will invariably become tainted with the acidity arising from the whey and curd. In order to preserve the milk-vessels sweet and clean, the following circumstances demand particular attention.

As soon as the cream is separated from the milk, the dishes should be carried out of the milk-house, and instantly emptied, and the skimmed milk be applied to its destined uses. Immediately after the dishes are emptied, they must be thoroughly washed with scalding hot water, which should be kept in readiness for that purpose, and scrubbed with a brush of a proper construction. Where other materials cannot be procured, this may be made of a bunch of wire, firmly bound together; but the stumps of an old heath-broom, after the small twigs have been worn off, will answer this purpose remarkably well; and this, in fact, ought to be used wherever it can be had, being both firm and tough, so as to do the work properly and efficiently. In the preceding observations, *wooden vessels* only are intended: but if any persons should persist in using leaden

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them, they will, on being very carefully cleansed, become as fit for holding milk as before. We conclude this note by stating, that it has been lately found, that *slate* makes very good milk-coolers: and in some of the midland counties of England the common slate has been employed for this purpose.

or glazed earthenware vessels, these must be scalded in like manner, and scrubbed very carefully with salt and water.

After the vessels have been thus perfectly scalded, and thoroughly scrubbed in every part, they must be carefully rinsed with lukewarm water, and well scoured by hand with a coarse linen cloth: they are then to be turned down, one by one, as they are finished, bottom upwards, upon a clean shelving board to drip. When the whole have been thus washed and rinsed, the dairy-maid returns to that which was first done, and with a dry cloth wipes them one by one, as clean as possible. They are then placed in rows, so as to be exposed fully to the action of the sun and air on the inside, that all the moisture may be dried up as quickly as possible; since nothing tends so soon to destroy the sweetness indispensible in dairy vessels, as the allowing of moisture to remain long about them. In dull foggy weather, therefore, when this cannot be quickly dried up by the external air, recourse must be had to the aid of fire in the house: as soon as the dishes are thoroughly dried, they must be carried into the shade, and placed in order on shelves to cool, that they may be ready for use, when they shall be again wanted.

Should, however, the milk have been suffered, at any time, to remain so long in the dish as to become sour, the wood instantly becomes tainted with that acidity, so as to act like leaven upon any milk which may afterwards be put into it, and which never fails to coagulate without separating any cream: hence it cannot be employed in making either butter or cheese, and is consequently lost in the dairy. The scalding above described is by no means sufficient to remove this destructive taint; and, as the dishes are totally useless till that be removed, the following more efficacious process must be adopted.

Fill the vessel with water scalding hot, and put into it a considerable quantity of hot ashes and small red embers from the fire: stir it about frequently, scrubbing it well in every part with the scrubber. Let this remain a considerable time; then empty the dish, scrub it as usual with scalding hot water, rinsing it well first with hot and then with cold water. Then fill it to the brim with cold water, the effect of which will be better, if it can be made to run into the vessel in a continued stream, and flow over the brim: in this state, let it stand for ten or twelve hours, or longer, after which it may be wiped and dried, when, if the taint be not very strong, it will be fit for use.

If the ashes of the fire should happen to contain very little salt, this operation may perhaps not prove effectual. In that case, a small proportion of potash must be added to the embers, &c. or quick-lime may be employed together with the pot-ashes, which greatly adds to their cleansing power. But in all cases, where recourse is had to this process, the utmost care must be taken, that the dishes be well cleaned by the rubber at each time; and that cold water be allowed to stand in them for a considerable time, which should be frequently changed, in order that the whole of the salts may be extracted before the vessels be used again.

The dishes for holding the cream, as well as the churn, require to be scalded, scrubbed, rinsed, and dried, every time they are used, in the same manner as the milk-dishes: but, as a sour taint is not so prejudicial in these vessels, it is not necessary to guard so carefully against it, as in the milk-dishes; and, should this taint ever become too strong, it may be diminished by the process above described.

With regard to the form of the churn, in which butter is made, a considerable diversity prevails. The simplest we have seen, we should prefer as the best, merely because it admits of being better cleaned, and also allows the butter to be more easily separated from the milk than many other churns will permit. The utensil here referred to, is the old upright churn, which has a long handle with a foot attached to it, that is perforated with holes for the purpose of beating the cream, by being moved upwards and downwards by the hand. But though, for the reasons above assigned, the Author would prefer the upright churn, yet others may select that which they may judge best adapted for the dairy; as all the sorts, under skilful management, will perform equally well*. In fact, if the cream be duly prepared in the manner specified in a subsequent page†, the process of churning will be so easy, as to render those utensils in general the most commodious, which can be the most easily emptied.

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* Many persons prefer a barrel-churn for large dairies: but, if it be not kept extremely clean, its bad effects will immediately appear in the butter. Various improved churns have been offered to the public of late years; but as their structure would not be intelligible without the aid of several engravings, we refer the reader to the 13th, 26th, and 30th volumes of the "Transactions of the Society of Arts," &c. for accounts and views of the useful churns invented by Messrs. Bowler, Fisher, and Sampson. Mr. Fisher's churn has been introduced into the United States of America, where it is preferred to most others, on account of the regularity of its stroke, and the ease with which it may be worked.

† See Chap. IV. *infra.*

CHAP. II.

ON THE CHOICE AND FOOD OF DAIRY COWS.

SECT. I.

On the Choice of Cows for the Dairy.

THE selection of proper cows for the dairy is a point of very great importance. Among this class of animals, it is found, by experience, that some kinds give milk of a much thicker consistence and richer quality than others; nor is this richness of quality necessarily connected with the smallness of the quantity yielded by cows of nearly an equal size. The dairy owner, therefore, ought to be peculiarly attentive to this circumstance. In judging of the value of a cow, the quantity and quality of the cream produced from her milk in a given time, ought to be considered, rather than the quantity of the milk itself; and this quantity and quality of the cream produced varies in different breeds. The design of this volume does not permit an enumeration of all the valuable breeds reared in Great Britain; but we may remark, that cows of the short-horned, or Dutch breed, yield abundance of milk; the long-horned, or Lancashire cows, and particularly the improved variety of them, well known by the appellation of the Dishley breed, (being first reared by the late eminent grazier, Mr. Bakewell, of Dishley, in Leicestershire), yield a smaller quantity of milk, but its cream is both richer in quality, as well as more abundant. The polled, or Galloway cows, with the variety of them, known by the name of Suffolk duns, afford abundance of rich milk; and the small cows of the Alderney or French breed, afford, beyond dispute, a milk that yields a greater proportion of butter, and of a richer quality, than the milk of any other breed of cows common in this country. It is recommended by some dairy owners, that one-third of the Alderney, and two-thirds of the Galloway or Suffolk breed, should be kept, as the best and most profitable stock for the dairy. The Ayrshire cows ought not to be omitted; they are chiefly found in North Britain, where the excellent quality, as well as quantity, of their cream, have caused them to be much esteemed. Individual cows, however, may be found in every county, by a careful examination, that yield much thicker milk than others; these therefore, (whatever the breed may be), should be sought with the greatest attention; and, as the requisite good qualities, when found, are transmissible to the descendants of the beasts possessing them, these may, by proper attention, not only be prevented from degenerating, but may also be continued, for an indefinite length of time, in a state of progressive improvement.

In the first instance, the dairy farmer *must* purchase his cows at the common market; and, as no man will sell his best cattle while he has inferior ones to dispose of, the result is, that he frequently gets the worst beasts: but for this evil there is no remedy, except the breeding of his own cattle. The best age for a milch cow is, between four or five, and ten years; although, when old, she will yield a larger quantity of milk, yet it is of an inferior quality, and she is more difficultly supported. In order to purchase, so as to reap immediate profit from her produce, the dairy owner ought not to buy cows under four, or exceeding seven or eight years. Supposing him, therefore, to have supplied himself with the best milch cows that can be procured, we shall now offer a few practical considerations on the improvement of the breed of dairy cows; which, if duly carried into effect, cannot fail of proving a source of ample profit.

In the first place, as there may be individual cows among a great number, which yield milk possessing qualities extremely different from those generally belonging to that breed, although to the eye and taste it may not appear to differ from them in any respect, *it will be necessary to ascertain the qualities of the milk yielded by every individual cow, as soon as she is turned into the dairy.* For this purpose, we would recommend it, as an invariable practice in every dairy, to keep each cows's milk separate on the first day of every month, at least, throughout the year, in order to ascertain the quantity and quality of milk yielded by each individual cow*. Without this precaution, it is possible for a dairy farmer to be going on for years together, and never know that he is subjecting himself to a great expense daily, without deriving any return whatever for it. Various other advantages will result from the adoption of the practice here recommended: for, not only may the milk of one cow be, upon the whole, of a much inferior quality to that of another, and yield a much poorer return, which might thus be discovered; but it may also happen that, from casual disease, or other circumstances, the milk of one cow may become tainted at a particular time with a peculiar taste, or other quality, which may greatly injure the whole stock of milk, if mixed with it, and occasion loss as well as other unaccountable inconveniences, which, by attending to the above caution, would be avoided. Besides, he will thus avoid the danger of being induced, with that hasty decisiveness which is but too frequent in rural affairs, to attribute the effects which arise from this unsuspected source, to other circumstances that have had no influence whatever upon it. Another advantage, not less important than the preceding, which would result from the practice of keeping separate, and examining, each cow's milk, would be the rapid advancement of the *practical knowledge of the dairy*: for thus, many circumstances would be disclosed, which are of great importance to the profit of the owner, but which are not at present suspected; and which, consequently, cannot otherwise come to his knowledge.

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* In comparing the milk of two cows, in order to judge of their respective qualities, particular attention must be paid to the time which has elapsed since their calving; for the milk of the same cow is always thinner, soon after calving, than it is afterwards; as it afterwards gradually becomes thicker, in proportion to the time since the cow has calved. The *colour* of the milk, however, soon after calving, is richer than it subsequently becomes; but this, especially for the first two weeks, is a *faulty colour*, which ought not to be desired.

The best and most profitable kind of cows being once ascertained, the next step to be taken for the obtaining of a good dairy-stock, is,

Secondly, *for the dairy owner to breed his future stock.* On this interesting topic, the following brief hints are offered, under the firm conviction that, if pursued with care, they cannot fail of being crowned with ultimate success.

Let such a person, first, mature his plan in his own mind, without imparting his design to any individual whomsoever; if this very important circumstance be not most scrupulously regarded, he certainly will not succeed. His experiments must be made silently, and with extreme care. When he has at length discovered some individual breed possessing, in a high degree, the requisite qualities, he must, if possible, conceal its origin from every one: this business, indeed, may easily be accomplished, by purchasing several sorts from different parts of the country about that time. He must then take care to obtain some of the very best cows, and a bull of the favourite breed, of his own raising, as soon as he can. He is now to breed *in and in*, from the best selected animals of his stock, according to the principle first suggested, and so successfully practised by that most eminent grazier and breeder, the late Mr. Bakewell, of Dishley, in the county of Leicester. Thus, he is to proceed, still observing the most rigorous silence, until after several generations, he has raised this improved breed to a much greater degree of excellence than it originally possessed. By this time, however, the secret cannot be much longer concealed: servants will naturally boast of the fruits of their exertions; and neighbours will acquire some knowledge of superior profits, from whatever source they may be derived, and will make their comments upon it accordingly. The more these profits are attempted to be concealed, the more narrowly they will be investigated, and the more clearly they will be developed. A mysterious retention, therefore, is in this case of the utmost importance; it answers better than a hundred advertisements; it sets in motion a thousand prying commentators, all of whom are incessantly busy, and with exaggerations which no man would venture to adopt himself. The reward of his long and assiduous labours is now approaching, but the silence and attention of the undertaker, not only ought not to relax, but should even be redoubled. Neighbours will become anxious to purchase—he has no desire to sell—he will not sell—he must be tempted by high prices—even then, the worst only of his breed must be sold. The higher the price, the more will the breed be esteemed; its fame will be spread more extensively, and the more quickly will it be diffused through the kingdom.

The preceding hints, on the improvement of Dairy-stock, are founded on the result of many years attentive observation; nor is there any plan for raising a respectable fortune, in a rural situation, the success of which is so infallible as that above detailed, provided it be conducted by a man of discernment and prudence.

SECT. II.

On the Food of Dairy Cows.

THE quality of cows' milk greatly depends on the nature of their food, which likewise materially affects the quantity they will yield. Hence, the choice of their food is an object of prime importance: for, if they should be suffered to fall in flesh during the winter, it will be impossible to obtain an abundant supply of milk, by bringing them into high condition in the following summer.

To make the cows give abundance of milk, and of a good quality, they ought at all times to have plenty of food. Grass, especially such as springs up spontaneously, on good sound meadow land, is, in general, deemed the best food for cows that are kept for the purposes of the dairy. If the temperature of the climate will permit them to graze at ease throughout the day, they should be suffered to range on such pastures at freedom; but, if they should be so much incommoded by heat as to be prevented from eating through the day, they ought, in that case, to be taken into cool sheds for protection; where, after allowing them a proper time to ruminate, they should be supplied with abundance of green food, fresh cut for the purpose, and given to them frequently, and in small quantities, so as to induce them to eat it with pleasure. When the heat of the day is over, and they can remain abroad with ease, they may be again turned into the pasture, where they should be allowed to range with freedom all night, during the mild weather of summer. But, as the driving of cows to a distance, from one pasture to another, materially affects the quantity and quality of milk, the cow-sheds should be placed as nearly as possible in the centre of the farm: and, as the cows will feed more leisurely, and consequently more profitably, when confined in proper inclosures, the pastures ought to be well sheltered and inclosed.

For the winter season a different system may be adopted:—1. The cows may either be kept in stalls, and supplied there with food; or, 2. They may be kept in warm sheltered yards, furnished with open sheds, in which they can feed without being exposed to the severity of the weather; if thus kept warm, they will consume less food, and thrive more, than they would if suffered to shiver with cold.

We have said, that the best summer food for cows is good grass, spontaneously growing on good sound meadow land. A meadow of this description, it is well known, consists of a great variety of plants, some of which must, doubtless, be more proper than others for this purpose; yet few experiments, comparatively, have been made, in order to ascertain their respective qualities. From the experiments, however, which the author has had an opportunity of making, he is enabled to say, that rye-grass is almost the only grass, properly so called, which has been cultivated on such an extensive scale, as to admit of its qualities being fully ascertained. The *poa* (or meadow) grasses, are among those which form the richest pile for pastures: but no method has hitherto been devised for separating their seeds with facility, so as to admit of their being cultivated by the common farmer upon a large scale. The seeds of the fescue tribe may, indeed, be easily obtained, but they have not yet been cultivated as a general crop; so that meadows, for the purposes of dairy pasture, are now, in a *great* degree (as they formerly were *entirely*), indebted to accidental circumstances for their excellencies and defects. Broad clover, however, has been cultivated on an extensive scale, for the purpose of being cut, though not for pasture; but, the white or Dutch clover, has been extensively cultivated, both for being cut, and also for being pastured upon; and, in some districts, yellow clover has been beneficially employed. Sainfoin is one of the most useful of all the artificial grasses, as it not only increases the quantity, but also greatly improves the quality of the milk: it has long been profitably reared in calcareous soils. Lucerne, though an excellent article of feed, has not been cultivated to a very great extent, on account of the expense attending it; and the narrow-leafed plantain, or rib-grass, has, in some cases, been sown in pastures.

These are nearly all the plants which have been cultivated by the farmer, under the name of grasses; and all of which have been found to yield excellent food for dairy cows, under proper management. But, where other green food cannot be procured, the tops or tender twigs of the common furze may be bruised and given to them with great advantage, as it will increase their milk without imparting any unpleasant flavour. They are usually cut at Michaelmas, though they will continue until Christmas, and are fit for use till the month of March. Parsnips, carrots, and potatoes, both in a raw state, and especially when steamed, supply a very nourishing winter food, and enrich the quality of the milk. In addition to these, we may mention, that mangel-wurzel, or root of scarcity, cabbages, turnips, tares, and many other succulent kinds of food, may likewise be employed with singular benefit in the dairy, of which notice will be taken under some of the following Sections.

A very successful instance of the profit to be derived from the economical management of the food of milch cows, has been communicated to the public, through the Board of Agriculture, by Mr. William Cramp, Keeper of the House of Correction, at Lewes, in Sussex, on whom the Board conferred their Honorary Silver Medal for his exertions.

From several accounts presented to the Board, it appears, that Mr. Cramp derived a nett profit of 301*l.* 6*s.* from the produce of one cow, in a period of eight years, (from 1806 to 1813). The average annual expense was about 24*l.* 10*s.*; the profit of each year fluctuated, but may be averaged at 37*l.* 13*s.* 3*d.* per annum*. His cow was of the common Sussex breed, was kept in a hovel, furnished with a rack, in which her food was given, and had a plat of about eighteen square perches to range in.

Pure water is an article of essential importance in the food of cows; which, if they be well supplied with it, kept clean, and laid dry, will produce a much larger quantity of milk, and, at the same time, afford a quantity of rich manure, that will abundantly compensate the trouble thus bestowed upon them. One single instance, which occurred within the sphere of the author's knowledge, may suffice to confirm this remark: He knew a man, who attained to great opulence, by attending to these circumstances, and particularly to the very important one of having a continued supply of the purest water which could be procured for his cows; nor would he, on any account, permit a single animal to set a foot in it, or suffer it to be tainted, even by the breath of the beasts.

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* Hints to Dairy Farmers, published by order of the Board of Agriculture, second edition.

CHAP. III.

ON THE GENERAL MANAGEMENT OF DAIRY COWS.

In order to derive abundant profits from the dairy, it is necessary that the cows be kept at all times in high health and good condition; for, if they ever be suffered to fall very low during the winter, it will be impossible to obtain an abundant supply of milk, by bringing them into high condition in the summer. Hence, if a cow be lean at the time of calving, no subsequent management can bring her to yield, for that season, any thing like the quantity of milk which she would have furnished, in case she had been kept throughout the winter in good condition. During that inclement season, therefore, she should not only be supplied with abundance of nourishing food; but should also be kept dry, warm, and clean, by currying or brushing them.

But the attentive dairy-owner will not satisfy himself with providing hay only, or any other kind of dry food in winter; he will further take care to keep his cows in good condition after the grass fails, and when they are, for the most part, yielding little or no milk, by giving them turnips, carrots, steamed potatoes, or other nourishing and succulent substances, together with their dry food; and he will likewise continue to give them the same nourishing food, if he can command it, even after they have calved [*]. For, though turnips and cabbages will impart a taste to the milk, if the cow be fed *chiefly* upon them, yet, if she only have enough of them to keep her in good condition, such taste will not be sensibly experienced; and if it were, it will prove no detriment where calves are reared. Should it even be otherwise for a few weeks early in the spring, it will not be of any material consequence; for, the products of the dairy being then scarce, they will always find a market; and the superior quantity of milk, yielded in consequence of this attention during the ensuing season, will more than balance a small diminution in price at that season[*]. From these considerations, a judicious dairy-owner will always take care to provide some kind of food more nourishing than hay, to keep his cows to their fullest stretch of milk, from the time of their calving till grass can be had in abundance.

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[*] Carrots or potatoes given once or twice a-day, together with other sorts of green food, will be profitable: but no dairy-cows will pay, if fed entirely on these. A middling-sized cow will eat from one to two hundred pounds of cabbages, or turnips per day; but seventy to one hundred pounds, with straw, are supposed to be as much as her produce will pay for.

The best winter food for cows, which the author has yet seen, and which, perhaps, is the best that can be obtained in this climate, is the bruised twigs of the common furze, gorse, or whins, as it is variously called (*Ulex europæus*, L.): for this food not only keeps the cows in good condition and in high health, and (as already intimated), makes them yield as much milk as they afford when fed upon prime grass during the summer; but also that milk is of as fine a quality, and the butter made from it is equally sweet in taste, and as rich as the best made summer butter.

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[*] In general, however, this taste may be removed by the addition of one eighth part of boiling water to the milk before it is poured into the creaming dishes. The addition of a small quantity of saltpetre, it is now pretty generally known, to the milk while warm from the cow, will, likewise, remove the disagreeable flavour arising from feeding on turnips. The same effect will also be produced by warming the cream, and afterwards pouring it into a vessel of cold water; from which the cream is to be skimmed as it rises to the surface, and thus the unpleasant taste will be removed.

On this account, we strongly recommend the culture of furze *on good soils*, being fully satisfied, from experience, that a crop of it is of much greater value than the best crop of clover that can be reared *.

Cows, however, not only require the very careful management above detailed, during the winter, but the same attention must be continued during the summer, if a *full return* be expected from the dairy. If they be constrained to go on pastures where their ordure has been dropped, they may seem to enjoy an abundance, while they, in fact, are suffering a degree of want which will materially reduce the quantity of their milk. In like manner, if the grass be allowed to attain a considerable length before they are turned upon it, much of it will necessarily be trodden down by them, and will speedily acquire a putrid taint, which they nauseate, and a similar effect will be produced. The same thing will be experienced, if it be permitted to get into stalk. If the day be hot, they are incommoded by it, and cannot feed, and flies distress them; and, should the night prove wet and cold, they are chilled by it. All these are sources of annoyance, which if not attended to, and guarded against, will infallibly diminish both the produce and the profits of the dairy. Hence, care should be taken to provide them with a shelter, where they can remain cool through the day, during summer, and free from any annoyance. In this situation, they ought to have fresh and succulent grass, of the sweetest kind that can be procured, cut and laid before them in small quantities, fresh and fresh, as long as they will eat of it: the surplus of what they refuse to eat should be removed from their stalls, so as not to suffer them to breathe upon it to nauseate it; and then they should be left quiet, to ruminate at their ease.

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* Light sandy soils are best adapted for the culture of furze: the seed should be sown between February and April, or, at all events, early in May, in the proportion of six pounds per acre. It may be mown towards the close of September, or in October, in the following year, when it will continue till Christmas, and be fit for use till March. The tops must be bruised in a mill before they are given to cows. Furze will continue to grow for several years; its produce is from ten to fifteen tons per acre.

A more economical, and consequently more profitable mode of feeding cows, is to keep them continually in dry and sufficiently airy stalls, and there supply them with different kinds of food*, always fresh and clean, and, (lest they should loathe it), as much as possible free from the *touch of the attendants*, allowing them to take exercise in a dry, airy, but sheltered yard. In this case, however, they must be kept very clean by combing and dressing; otherwise, their legs will swell, and their health must necessarily suffer. The system of stall-feeding, originally suggested by the author many years since, from the result of his own experiments, has been carried into effect by numerous intelligent cattle-breeders with the greatest success, and especially by J. C. Curwen, Esq. M. P. The detail of his practice our limits will not admit of being stated; but some of his results we may briefly notice. By combining steamed chaff and oil-cake with different sorts of green food, he found that, by giving a middling-sized cow two stones of green food, and the same quantity of boiled chaff, with 2 lbs. of oil-cake and 8 lbs. of straw, the daily expense of her keep was 5½*d.* The oil-cake was more productive of milk when given with steamed chaff than when employed without it*. From the practice of Mr. Curwen and others, it is now fully ascertained, beyond all doubt, that by stall-feeding cows there will be effected a very considerable saving of land [*], (not less than one half), as well as in the cost and quantity of food consumed; while the *cleanliness, health, and comfort* of the beasts are materially promoted; and also, what is of essential importance to every farmer, a great increase of most valuable manure will be obtained.

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* Varying the food of cows from time to time is very beneficial to them, from the additional relish with which they eat, which cannot fail profitably to influence their produce.

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* The result of Mr. Curwen's very successful practice, is detailed in his "Hints on Feeding Stock," &c. lately published.

For a few weeks before calving, cows should be allowed a little hay every night, or a somewhat larger portion of green food. On the day of calving they should be kept within, and should have *warm* water given them; and, for a fortnight after calving, a little hay or chopped straw, together with some ground or crushed oats, should be mixed with their green food.

Through the whole system of dairy-farming, it ought constantly to be recollected that the cow is an animal of much greater delicacy than is by many supposed: and, though she *will live* under great vicissitudes of weather, yet she sensibly suffers by every considerable change of temperature. The effect of such changes can only be fully known by those, who, being deeply interested in the comfort of their cattle, have paid very minute attention to them. A cow, indeed, to feel the full enjoyment of her existence, ought to be so managed as never to experience a cold below fifty, or a heat above seventy degrees of Fahrenheit's thermometer. And this, it is obvious, can only be attained by keeping them in houses properly constructed for the purpose.

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[*] The quantity of land necessary to keep a cow, may, upon an average, be stated at two or three acres; taking into the account the hay, straw, corn, and every other article of food which she may consume.

Times of Milking—Necessary Cautions.

In most parts of England, it is the common practice to milk cows twice in the course of twenty-four hours, throughout the year; but, if abundantly fed, they should be milked during summer at least three times every day, and at intervals as nearly equidistant as possible, viz. early in the morning, at noon, and a little before the approach of night. For it is an important fact, confirmed by the experience of almost every housewife in Scotland, that cows, when milked three times in the course of twenty-four hours, will yield more milk in point of quantity *, and of as good, if not better quality, than they will under the common mode of milking only in the morning and evening.

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* Respecting the actual increase, in point of quantity, there is a difference of opinion: by some it is estimated at full one-half of the whole produce, while others make it somewhat less. To the former opinion we are disposed to accede, as approaching more nearly to the probable truth; but not having instituted any experiments with the view

Much of the profit of the dairy, however, will depend upon the skill and fidelity of the person employed in milking. On this account we would recommend no dairy-owner to trust entirely to his servants, but frequently to see themselves, that their cows are milked clean [*]: for, if the whole of the milk, which the cow can be made to yield at the time, be not completely taken away, the quantity left will be re-absorbed into the system, and no more will be generated, than is necessary to supply the quantity actually drawn off. For instance, let us suppose that half a pint more might have been drawn off at any given time, not

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of ascertaining this particular point, we do not presume to decide the question. It is, however, a point of so much importance, that it is greatly to be wished that some careful experiments should he made, and their results communicated for the benefit of the public; not only on this point, but also to ascertain, whether more milk might not be obtained by milking the cows *four* times in the course of twenty-four hours.

[*] No one dairy-maid can manage, with propriety, more than twelve or fifteen cows: if a larger number be committed to her, she must slight her work in some branch or other; and the dairy-owner must consequently be a loser by his imposing too much labour upon a single individual.

only will that half pint be lost for once, but there will be half a pint less generated for the next milking. Let another half pint remain for the second milking; a whole pint less will be produced for the third milking; and one might proceed, until no milk at all be generated, and the cow become entirely dry. Whereas, if the milking be fairly performed, the cow might perhaps ultimately generate even a larger quantity than the first; or at least might have continued to afford nearly the same quantity for a great length of time, perhaps for many years, without much abatement, if she were rightly managed in other respects.

An additional reason why the owner of a dairy ought to be extremely cautious in the choice of his milkers, and also vigilantly to superintend them himself, is this, viz. that the *quantity of milk yielded* is influenced by the manner in which the operation of milking is performed. If it be done harshly, it becomes painful to the cow; but, if gently performed, it seems rather to give pleasure: and, as the animal possesses the singular faculty of being capable of retaining her milk at pleasure, it is of special importance to the dairy-owner, to engage such milkers only, as are gentle and pleasing to the animals themselves. Many instances have occurred within the author's obser-

cool hands respecting the hands
[illegible] while thereof falls
[illegible] the udder than [illegible]
[illegible] perfectly clean from milk
[illegible] should be taken separately

vation, in which cows would not let down a single drop of milk to one dairy-maid, which let it flow in abundance whenever another approached them; exhibiting unequivocal marks of satisfaction in the one case, and of sullen obstinacy in the other. For the same reason, when cows are *ticklish*, they should be treated with the most soothing gentleness, and never with harshness or severity; and, when the udder is hard and painful, it should be tenderly fomented with lukewarm water, and stroaked gently, by which simple expedient the cow will be brought into good temper, and will yield her milk without restraint. Lastly, as it sometimes happens, that the teats of cows become scratched or wounded, so as to produce foul or corrupted milk, whenever this is the case, such milk ought on no account to be mixed with the sweet milk, but should be given to the pigs without being carried into the milk-house; lest, by continuing there, it should taint the atmosphere, and consequently prove injurious to the rest of the milk.

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CHAP. IV.

GENERAL APHORISMS RESPECTING THE MANAGEMENT OF MILK IN THE DAIRY, FOR THE PURPOSE OF OBTAINING BUTTER.

In the management of the dairy, the peculiarities noticed in this chapter, ought particularly to be adverted to: although some of them, doubtless, are known in part to an attentive dairy-owner; yet we have reason to believe that they have not hitherto received that distinct consideration which their importance demands and deserves, and by many persons, perhaps, have never been thought of at all The form of aphorisms is preferably adopted, in order that they may be referred to, with the greater facility, as well as more easily remembered.

FIRST APHORISM.

Of the milk drawn from any cow at one time, that part which comes off at the first is always thinner, and of a much worse quality for making butter, than that afterwards obtained: and this richness continues to increase progressively to the very last drop that can be drawn from the udder.

Few persons in the country are ignorant that the milk, which is taken from the cow last of all at one milking, is richer than the rest of the milk; on which account a distinct name has been given to it in various parts of the country. Thus, in some places, it is called *afterings;* because it is usually obtained when wanted for sick persons, or other uses, by re-milking the cow after the ordinary milking has been finished. In other places, it is termed *stroakings;* because it does not come in so full a stream as in the ordinary course of milking: and it is probably known by other names in other parts of the country. This circumstance sufficiently proves that the difference in its quality has been adverted to; although few, perhaps, are aware of the great disproportion subsisting between the quality of the first, and that of the last drawn milk from the same cow, at one milking. The following facts, respecting this important particular, were ascertained by the author many years ago, and have been confirmed by numberless subsequent experiments and observations.

Having taken several large tea-cups, exactly of the same size and shape, one of them was filled at the commencement of the milking of the cow, and the others at regular intervals till the last, which was filled with the dregs of the streakings. A counter-weight being put in for each cup, they were individually weighed, so as to ascertain with precision, that the same quantity of milk was contained in each cup. From a great number of experiments, frequently repeated with many different cows, the result was, in all cases, as follows:—

The quantity of cream, obtained from the *first-drawn* cup, was *in every case* much smaller than that from the milk last drawn: and the milk in the cups intermediately filled, afforded less or more cream, accordingly as they were nearer the beginning or the end of the milking. It is unnecessary here to enter into details of these intermediate proportions: but it is proper the reader should be informed, that the quantity of cream obtained from the last drawn cup, *from some cows*, exceeded that from the first in the proportion of *sixteen* to *one*. In other cows, however, and under particular circumstances, the disproportion was not equally great, but in no case did it fall short of the ratio of *eight* to *one*. Probably, on an average of a great number of cows, it might be found to run at the proportion of *ten* or *twelve* to *one*.

The circumstance which chiefly occasioned a variation in regard to these proportions, was, the nearness to, or the distance from, the time of calving: for, in all cases, the milk of the same cow was thinner after calving, than it was at a greater distance from it: and the disproportion between the first and the last drawn was also much greater, soon after calving than at a more distant period. As the flush of milk occasioned by that incident abated, it generally became thicker, and more uniform in quality; so that if, within a fortnight after calving, the proportion of cream from the first and the last drawn cups were as *sixteen* to *one*, it is probable that, at the end of six or nine months, the disproportion in that cow's milk would not be more than as *ten* or *twelve* to one.

These variations, however, do not take place in the same proportion in every cow; on the contrary, the milk of some cows at all times varies more in this respect than that of others; so that in this case, as in most others, the nature of the breed, and the individual idiosyncracy, or peculiar constitution of the animal, must both be adverted to before any certain conclusions can be drawn.

But, if the difference in the *quantity* of the cream obtained at the beginning and at the end of the milking be great, the variation in point of the *quality* of that cream is still greater. In the first drawn cup, especially when the difference in quantity was very great, the cream upon it was only a thin white tough film; in the last drawn cup, it was of a thick butyraceous consistence, and of a glowing richness of colour, which no other kind of cream is ever found to possess.

The difference in the quality of the *milk*, which remained after the cream was separated, was perhaps still greater than what respects either the quantity or the quality of the cream. The milk drawn in the *first* cup was a thin bluish liquid, appearing as if a large proportion of water had been blended with ordinary milk; while that drawn in the last cup was of a thick consistence, yellow colour, rich taste, more resembling cream than milk in all respects, only sweeter to the taste, and less oily upon the palate.

From this experiment it appears, that the person, who by the bad milking of his cows loses a little milk, loses much more than is usually suspected; for, if he leave behind only half a pint of milk that might have been obtained, he in fact loses as much cream, as would have been yielded by about *six* or *eight pints* at the beginning; and loses, besides, that portion of the cream which alone can give richness and high flavour to his butter. Many other useful corollaries might be deduced from the preceding experiment, which our limits do not allow us here to enumerate; but some of them will occur in the sequel.

SECOND APHORISM.

If milk be put into a dish, and allowed to stand till it throws up cream, the portion of cream rising first to the surface is richer in quality, and greater in quantity, than that which rises in a second equal space of time: and the cream, which rises in the second interval of time, is greater in quantity, and richer in quality, than that which rises in a third equal space of time: that of the third is greater than that of the fourth, and so of the rest; the cream that rises continuing progressively to decrease in quantity, and to decline in quality, so long as any rises to the surface.

The author's experiments in this case not having been conducted with so much accuracy as the former, he is not enabled to ascertain the difference in the proportion which takes place in equal periods of time: but they have been so often repeated as to leave no room to doubt the fact, which is confessedly of no small importance in the management of the dairy. It is not certain, however, but that a *greater quantity* of cream may, upon the whole, be obtained from the milk by taking it away at different times: but the process is so troublesome, as not to be counterbalanced by the increased quantity obtained, if, indeed, any additional quantity be thus obtained, which is not as yet fully ascertained. But where the quality of the butter is the principal object in view, it may be greatly improved by attending to this peculiarity.

THIRD APHORISM.

Thick milk always throws up a much smaller proportion of the cream which it actually contains, than milk that is thinner; but that cream is of a richer quality: and if water be added to that thick milk, it will afford a considerably greater quantity of cream, and, consequently more butter than it would have done if allowed to remain pure; but its quality is, at the same time, greatly debased.

This fact must have long since been remarked by every person attentive to a dairy; though no experiment appears to have been made, which could ascertain either the precise amount of the increased quantity of cream that might thus be obtained, or of the proportionate decrease in its quality. But the effect of mixing water with the milk, in a dairy, is thus ascertained; and the knowledge of this fact will enable attentive persons to follow that practice which they shall find best calculated to promote their intereſt.

FOURTH APHORISM.

Milk, which is put into a bucket or other proper vessel, and carried in it to a considerable distance, so as to be much agitated, and in part cooled before it be put into the milk-pans, to settle for cream, never throws up so much or so rich cream, as if the same milk had been put into the milk-pans directly after it was milked.

The loss of cream will, in this case, be nearly in proportion to the time that has elapsed, and the agitation which it has sustained, after it has been drawn from the cow; though we are not enabled to state, from experiment, *how much of that loss* is to be ascribed to the time and agitation, taken separately. The fact, however, is established, and is of such importance that it cannot be made too extensively known.

From these fundamental facts respecting the dairy, many very important corollaries, serving to direct the practice, may be deduced; our attention will be given to the following, which, from their peculiar importance, demand a special consideration:—

FIRST, it is evidently of much importance, that the cows should be always milked as near to the dairy as possible, in order to prevent the necessity of carrying and cooling the milk, before it be put into the dishes; and, since cows are materially injured, by driving from a distance, it will be of the greatest advantage in a dairy-farm, to have the principal grass fields as near to the dairy or homestead, as possible. In this point of view, the practice of constantly feeding cows in the house must appear obviously superior to that of turning them out to pasture in the field.

SECONDLY, the practice of putting the milk of all the cows of a large dairy into one vessel, as it is milked, there to remain until the whole milking be finished, before any part of it is put into the milk-pans, seems to be highly injudicious, on account of the loss sustained by agitation and cooling, but especially because it prevents the dairy owner from distinguishing the good from the bad cows' milk, so as to enable him to form an accurate estimate of the profit he may derive from each. Without this precaution, indeed, the whole of his dairy produce may, for several successive years, be debased by the milk of one bad cow, without being able to detect it. It would, therefore, be a much better practice to put the milk, as soon as possible after it is drawn, into distinct creaming-pans, without mixing it with any other: and if these pans were all made of such a size as to be able to contain the whole of one cow's milk, each in a separate pan, the careful *dai*[*] would thus be enabled to remark, without any trouble, the quantity of milk afforded by each cow every day, as well as the peculiar qualities of that cow's milk. And, if the same cow's milk were always to be placed on the same part of the shelf, having her name written beneath the stand, there never could be the smallest difficulty in ascertaining which of the cows it would be the owner's interest to dispose of, and which of them he ought to keep and breed from.

THIRDLY, if it be intended to make butter of *a very fine quality*, it will be advisable, not only to reject entirely the milk of all those cows which yields cream of a bad quality, but also, in every case, to keep the milk that is first drawn from the cow, at each milking, entirely separate from that which is last obtained, as the quality of the butter must otherwise be greatly debased, without materially augmenting its quantity. It is also obvious, that the quality of the butter will be improved in proportion to the smallness of the proportion of the last-drawn milk that is retained; so that those who wish to be peculiarly nice in this respect, will do well to retain for their best butter, a very small proportion only of the last drawn milk.

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[*] A provincial term, denoting the person (whether male or female) who has the chief management in a dairy.

It is a matter of some importance, to determine in what way the inferior milk, which is thus set apart, when *fine butter* is wanted, can be employed, with the greatest profit. In the Highlands of Scotland, the people have adopted a practice, merely from considerations of convenience and economy, without thinking of the improvement of the butter, which answers many good purposes. As the rearing of calves is there a principal object with the farmer, every cow is allowed to suckle her own calf, with a portion of her milk, the remainder only being employed for the purposes of the dairy. To give the calf the proportion allotted to it regularly, it is separated from the cow, and put into a small inclosure, made for that express purpose on every farm, together with all the other calves belonging to that farm. At regular times, all the cows are brought to the door of this small inclosure, where the young ones fail not to meet them. Each calf is then separately let out, and runs directly to its mother, when it is allowed to suck, till the dairy-maid judges that it has had enough; she then orders it to be driven away, having previously shackled the hinder legs of the mother, by a very simple contrivance, to oblige her to stand still; and the dairy-maid milks off what was left by the calf. In this manner they proceed, until the whole of the cows are milked; and thus they obtain a small quantity of milk, it is true, but that milk is of an exceedingly rich quality; which, in the hands of those who know how to manage it, is manufactured into the richest marrowy butter that can be any where met with. This richness of the Highland butter has long been remarked, and has been universally ascribed to the old grass on which the cows feed in those remote glens; but it is, in fact, chiefly to be attributed to the practice here described, which has long prevailed in those districts.

Whether a similar practice could be economically adopted in other districts, we do not presume to affirm: but, doubtless, other secondary uses might be found for the milk of an inferior quality. It might be converted into butter of a secondary quality; or, it might be sold in a sweet state, where the situation of the farm is within reach of a town; or, it might be converted into cheeses, which, being made of sweet milk, if made with care and skill, might be of a very fine quality.

FOURTHLY, if the quality of the butter be the principal object attended to, it will be necessary not only to separate the first from the last drawn milk, but also to take nothing but the cream that is *first* separated from the best milk; as it is this first rising cream which is of prime quality. The remainder of the milk, which will still be sweet, may either be employed for the purpose of making sweet milk cheeses, or may be allowed to stand, and throw up cream for making an inferior sort of butter, as circumstances may require or direct.

FIFTHLY, from the preceding facts, we are enabled to perceive, that butter of the very finest quality can only be obtained from a dairy of considerable extent, when judiciously managed: for, when only a very small proportion of each cow's milk can be set apart, for throwing up cream, and when a very small proportion only of that cream can be reserved as of the prime quality, it follows that, unless the quantity of milk were, upon the whole, very considerable, the quantity of prime cream produced would be so small, as to be scarcely worth the manufacturing of it into butter separately.

SIXTHLY, from these premises, we are led to form a conclusion extremely different from the opinion commonly entertained on this subject, viz. that it seems probable that the very best butter could only be, with economy, made in those dairies where the making of cheese is the principal object. The reason is obvious:—If only a small portion of the milk ought to be set apart for butter, all the rest may be made into cheese, while the milk is yet warm from the cow, and perfectly sweet; and, if only that portion of cream, which rises during the first three or four hours after milking, is to be reserved for butter, the rich milk, which is left after that cream is separated, being still nearly quite sweet, may be converted into cheese with nearly as great advantage as the newly drawn milk itself.

Nor does this observation tend to invalidate the justness of the commonly received opinion upon this subject, which will in general be just, according to the usual practice of dairy owners in any part of Britain, under whose system of management, the making of good butter and good cheese in the same dairy is impracticable. For, where the *whole milk* is set apart for the separation of cream, and the whole of the cream is separated, the milk must necessarily have turned sour before it is made into cheese; and no best or prime cheese can be made from milk which has once attained that state.

It is not generally known, that the spontaneous separation of cream, and the production of butter, are never effected, but in consequence of the production of acid in the milk: and the formation of that acid is accelerated by the separation of carbonic acid gas (fixed air), from the milk, which is accelerated or retarded by circumstances not usually adverted to. This important fact was discovered during the course of experiments on milk already alluded to, which were made many years since, and were occasioned by the following circumstances:—

Having remarked, that of two tea-cups, which, from previous experiments, the author knew to contain milk of the same *quality*, one had the cream upon it at one time of a different consistence from the other; and, being at a loss how to account for this variation, he tasted the milk in each of the tea-cups, and found one of them sensibly more acid than the other. A piece of newly-slaked lime having been accidentally nearer to one of the cups than to the other, a suspicion arose, that it might be occasioned by this circumstance. With a view to ascertain this fact, two tea-cups were ordered to be immediately filled with equal quantities of the same milk, and one of them was immersed up to its brim in a quantity of quick-lime, which had been so long slaked as to have acquired the same temperature with the air, but was not become altogether effete; the other tea-cup was placed in the same apartment, at the distance of about a yard from the former. The result was, that in the course of twelve hours, the milk in the tea-cup placed among the lime, tasted most sensibly sourer than the other; the cream, also, was more perfectly separated from it than from the other.

The converse of this experiment was not repeated, for want of the requisite conveniences at the time; but, there is no doubt, that, were milk placed in a vessel filled with mephitic gas, the acidification of the milk would be retarded, and the separation of the cream would consequently be postponed. However this may be, it is a certain fact, that neither cream nor butter can be obtained from milk, until some portion of acid be produced in it: and hence it is, that, when fanciful people attempt to churn milk newly-drawn from the cow, the operation must be continued till the acid be generated; and the churning must be protracted much longer than would have been necessary, under other circumstances, which invariably impairs the quality of the butter. Now, since nothing tends so much to deteriorate the quality of cheese, as acidity in the milk from which it is made, it must follow, that when cream is separated from it in the usual way, for making butter, the milk must have attained such a degree of acidity, as to prove highly detrimental. It must, therefore, be an injurious practice to make butter in a cheese dairy, after the usual manner; but not if it be made conformably to the practice above recommended.

The preceding hints are offered, merely to shew the *curious*, in what way the finest butter possible may be made; for few persons, perhaps, could be found, who would be willing to purchase such butter at such a price as would indemnify any dairy-owner, for the extraordinary trouble he must incur in making it. But, for an ordinary market, experience has convinced the author, that, if in general, about half the milk be separated at each milking, and the remainder only be set up for producing cream; and if that milk be allowed to stand to throw up the whole of its cream, even till the milk tastes perceptibly sourish, and if that cream be afterwards carefully managed, the cream thus obtained will be of a quality greatly superior to that usually obtained at market; and its quantity will not be materially less than if the whole of the milk had been set apart for procuring cream. Such is the practice we would recommend, as most likely to suit the *frugal* farmer; for his butter, though of a superior quality, could be afforded at a price which would always insure it a rapid sale.

Another advantage would result from this practice, which might, in some cases, prove highly beneficial, namely, that, by adopting it, the careful *dai* may obviate some particular tastes with which milk is liable to be affected, and by which the butter will consequently be deteriorated, as will appear from the following fact:—

In the course of the experiments on milk above alluded to, it was perceived that the milk from one cow tasted exactly as if salt had been put into it. Inquiry being made into the cause of this peculiarity, it appeared that the cow in question had missed calf that season, and was continued in milk the whole year. The author was further informed, that a saline taste was frequently perceptible in milk of this kind; and, on tasting some of the last drawn milk of the same cow, he found it perfectly sweet, while the milk of the first drawn cup was extremely salt. In order to ascertain how much of the milk was affected with that saline taste, he caused the whole of the milk to be drawn from the cow into tea-cups, one after the other; and, having examined them in the order in which they were drawn, he found the milk contained in the first cup to possess the most saline taste, which gradually diminished in every succeeding cup, till about the middle, when it totally disappeared. It is probable that the nauseous taste from cabbages, turnips, garlic, &c. may affect milk in a similar manner.

CHAP. V.

ON THE MANAGEMENT OF CREAM—PROCESSES OF CHURNING AND CURING BUTTER.

SECT. I.

On the Management of Cream.

After the milk is drawn from the cow, it should be carefully strained through a sieve* into the creaming dishes, or vessels in which it is set to throw up cream. These dishes should be perfectly *sweet*, *clean*, and cool: and, whatever may be their other dimensions, should never exceed three inches in depth; for, by exposing such a large surface to the air, the milk will be quickly cooled, and the cream will also be more quickly separated than would otherwise happen. Should the dairy-owner adopt the plan above recommended*, of separating the milk into two parts, and of keeping each cow's milk by itself, it will be convenient to have them made of such dimensions as to hold a gallon and a half, or two gallons each. As soon as they are filled, they should be placed where they are to remain; or, should they be set in a cooler situation than the common shelves, in order to cool the milk a little during very hot weather, they must be removed with the utmost caution, so as to disturb the milk as little as possible.

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* Milk-strainers are usually formed of a large wooden bowl (and sometimes of a deep-edged sieve), with a hole at the bottom, which is covered sometimes with a very close sieve of fine wire, for which purpose silver wire is preferable, and sometimes with fine gauze, or hair-web closely woven for that purpose, in order to retain black hairs, &c. which may accidentally have fallen into it from the cow.

The length of time which ought to elapse before the cream is separated, will depend on the degree of heat at the time, and the particular views of the owner of the dairy. In a moderately warm temperature of the air, if very fine butter be intended, it should not be allowed to stand more than six or eight hours. For *ordinary* good butter, indeed, it may stand twelve hours, or longer; but, where the dairy is so large as to afford a sufficient quantity of cream, and where the very best butter is wished (the milk being intended to be converted to some other use while sweet), it may be separated after standing only two, three, or four hours.

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* See p. 65, *supra.*

The time of the day, for taking off the cream, must necessarily be regulated by the circumstances just mentioned; and although, from the principles on which our milk-house is constructed, one equal temperature will in general prevail, yet it may not be improper to remark, that the best time for separating cream during the hot summer months, is as soon as possible before sun-rise in the morning, and in the evening, after sun-set. During the winter months, the hours for separating the cream will entirely depend on circumstances.

When the cream is to be taken off, the milk-pan should be placed on the table. The cream is then to be separated from the *edges* of the vessel, to which it firmly adheres, by means of a thin ivory knife to be provided for the purpose, which should be passed round the edges of the whole. The cream should then be drawn carefully towards one side by means of a skimming-dish made of box, or some kind of firm wood, which admits of being worked to a very thin edge *, and then lifted carefully up, so as to take the whole of the cream, without any of the milk, if possible.

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* Ivory is the preferable material for a skimming-dish, where it *can* be obtained of a sufficient size.

This operation requires a manual dexterity that can only be acquired by practice; but it is of importance to the success of the dairy that it be well done; for, if any part of the cream be left, the *quantity* of butter will be diminished; and, if any part of the milk be retained, its *quality* will be debased.

When the cream is thus obtained, it ought to be immediately put into a vessel by itself, there to be kept till a proper quantity be collected to be made into butter; for this purpose no vessel is so well adapted as a firm, neatly-made, wooden barrel, of a size proportioned to the extent of the dairy, open at one end, and with a lid exactly fitted to close it. In the lower part of this vessel, close to the bottom, should be placed a cock or spiggot, for the purpose of drawing off, from time to time, any thin, serous part of the milk which may happen to be there collected; for, should this be allowed to remain, it will act powerfully on the cream, and greatly diminish the richness of the butter. The inside of the opening into the cock should be covered with a piece of close fine wire netting, or fine gauze, to keep back the cream, while the serum or watery part is allowed to pass; and the barrel on its stand should be inclined a little forward, to allow the whole to run off.

How long cream must be kept before it attain the precise degree that is necessary to form the *best* butter, and how long it may be kept after that period before its quality be sensibly diminished, has never yet been ascertained with precision; and must, in fact, vary according to circumstances. Nothing like uniformity, in this respect, appears in the practice of farmers, even of those who are reputed to make the best butter; nor is any uniform rule established among them, as to the length of time that should intervene between one churning and another; whence it should seem that, if the cream be properly kept, it is of very little moment. It is sufficient for us to know, with certainty, (which, doubtless, is the case), that cream which has been kept for three or four days in the summer, is in excellent condition for making butter: in general, therefore, it may be assumed, that from three to seven days will be found the best time for keeping cream before it be churned; although, if circumstances render it necessary, a considerable latitude may be allowed in this respect.

If, however, any farmer should have such a quantity of cream, as would afford enough to make it worth while to churn it once a day; and if he should find it conducive either to his profit or convenience to churn every day, there is no-think to prevent him from doing it. In such case it will only be necessary to provide a separate vessel to hold the cream for each day that he means it should stand previously to being churned; if three days, three vessels should be provided; if four days, four vessels; and so of the rest. Thus he might churn every day cream of three or four days old, or of any longer age which he may chuse.

In some parts of the country a practice prevails of churning the whole of the milk without separating any of the cream. In this way, a greater weight of butter is undoubtedly obtained, though of an inferior quality: by careful management, however, especially if a portion of the first-drawn milk be separated, very good butter may thus be obtained: but the operation of churning will, in this case, be very laborious; and, therefore, as well as on many other accounts, which might be specified were it necessary, we think the practice is not to be recommended.

SECT. II.

On the Processes of Churning and Curing Butter.

IN conducting the process of churning, the greatest nicety is required; as a few hasty irregular strokes * may render the whole of the butter of scarcely any value; which, but for this circumstance, would have been of the finest quality. The owner of an extensive dairy therefore should be extremely attentive to this circumstance, and should be careful to select a proper person to manage this branch of the business. Such a person ought to be of a cool phlegmatic temper, of a sedate disposition and character; and should never allow any individuals, especially the young, to touch the churn without the greatest caution and circumspection. To those who have been accustomed to see cream churned without being properly prepared, this may perhaps appear to be severe labour, in a large dairy, for one person: but the truth is, that nothing is more easy, as it respects the bodily labour required, than the process of making butter, *where the cream has been duly prepared.*

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* Those in particular who use a pump churn, *must* endeavour to keep a *regular* stroke; nor should any person be allowed to assist them, (if the cream indeed be duly prepared, assistance will not be wanted), unless they keep nearly the same stroke: for if they churn more slowly, the butter will in winter *go back*, as it is called; and if the stroke be more quick and violent in the summer, it will cause a fermentation in the butter which will thus acquire a very disagreeable flavour.

The best time for making butter, during summer, is early in the morning, before the sun acquires much power: and if a pump churn be used, it may be plunged a foot deep into a tub of cold water, where it should remain during the whole time of churning; which will very much harden the butter. During winter, from the equality of temperature, which (if it be properly managed), will generally prevail in a dairy, it will very rarely, if ever, be necessary to churn near the fire. Should any circumstance, however, reqnire this, care should be taken not to churn so near the fire as to heat the wood; as it would impart a strong rancid taste to the butter.

As soon as the butter is made, it must be separated from the milk, and be put into a clean dish*; the inside of which, if of wood, should previously be well rubbed with common salt, to prevent the butter from adhering to it. The butter should then be pressed and worked with a flat wooden ladle or skimming-dish, having a short handle, so as to press out all the milk that may be lodged in the cavities of the mass. A considerable degree of dexterity, as well as of strength, is requisite in this manipulation: for, if the milk be not entirely removed, the butter will infallibly spoil in a short time; and, if it be much worked, the butter will become tough and gluey, which greatly debases its quality. In some places, it is the practice to beat up the butter with two flat pieces of board, which may perhaps answer very well.

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* The most convenient shape for such dish, is that of a shallow bowl.

In this operation, some persons pour cold water upon the butter, for the purpose of *washing* it: this practice, however, is not only useless, for the butter can be perfectly cleared of the milk without it; but it is also pernicious, and debases the quality of the butter in an astonishing degree. Nothing is so detrimental in a dairy, as water improperly used; which, if mixed in any way, either with milk or butter, tends greatly to debase the quality of the latter.

When the butter is entirely freed from the milk, if it is to be sold sweet, it may be made up into the form most generally preferred at the market, where it is to be disposed of. If the heat should be so great, as to render it too soft to receive the impression of the mould, it may be put into small vessels, which may be allowed to swim in the trough of cold water under the table, but without suffering any of that water to touch the butter: thus it will in a short time acquire, the necessary degree of firmness, (especially if a small piece of ice be put into the bason); after which it may be taken out and moulded into the proper form. It should then be put down, in proper dishes, upon the stone border surrounding the trough, where it may be kept cool and firm, till it be packed up to be sent to market.

On some occasions, a part or the whole of the butter may be disposed of, in a fresh state; but in general it must be salted before it can be carried to market: and, as this process requires as great a degree of nicety as any other, which has already been described, the following remarks on the salting of butter, are offered to the reader's attention.

Wooden vessels are, upon the whole, the most proper to be employed for containing salted butter. These should be made of cooper's work, very firm, and tightly joined with strong wooden hoops. It will be advisable to make them *very* strong, where circumstances permit them to be returned to the dairy: for, as it is difficult to season new vessels so well that they shall not affect the taste of the butter, it is always preferable to employ old vessels, while these continue firm and sound. For the bottom, oak is the best material; and staves and broad Dutch split hoops, are to be preferred to all others, where they can be procured. Iron hoops should be rejected, as the rust from them will in time sink through the wood, however thick it may be, and injure the colour of the butter: one iron hoop, however, should be put at the top, and one below, beyond the bottom, the projection below the bottom being made deep for this purpose. No form is more convenient than that of a barrel, unless perhaps it be that of a truncated cone, with the apex or point uppermost; as in this case the butter can never rise from the bottom, and float upon the brine, which it will sometimes do in the under part of a barrel when brine is necessary. But this inconvenience may be easily obviated, by driving a wooden peg with any kind of a head into the bottom before it be filled; as the butter, closely embracing that head all round, will be kept perfectly firm in its place.

An old vessel may be prepared for again receiving butter by the ordinary process of scalding, rinsing, and drying; but to season a new vessel requires greater care. This is to be done by filling it frequently with scalding water, allowing it to remain till it slowly cools. If hay or other sweet vegetables be put into it, together with the water, it is sometimes thought to facilitate the process; but in all cases, frequent affusions of hot water are indispensibly necessary, and a considerable time is required before they can be fit for use. The *speediest* mode, however, of seasoning new firkins, is by the use of unslaked lime, or a large quantity of salt and water well boiled; with which it should be repeatedly scrubbed, and afterwards thrown into cold water, where it should remain for three or four days till wanted. It should then be scrubbed as before, and well rinsed with cold water. The careful *dai*, who values his character at market, cannot be too particularly attentive to the cleanliness and sweetness of his vessels.

After the butter has been beaten up, and cleared from the milk, as before directed, it is ready for being salted. The vessel being previously rendered as clean and sweet as possible, every part of its inside must be rubbed with common salt; and a little melted butter should be poured into the cavity between the bottom and the sides; at their joining all round, so as to fill it, and make it every where flush with the bottom and sides. It is then fit to receive the butter. An excellent composition for preserving butter may be made, by reducing into a fine powder, and carefully mixing together, sugar and nitre, of each one part, and two parts of the best common salt. Of this composition, one *ounce* should be thoroughly mixed with *every sixteen ounces* of butter*, as soon as the

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* In curing butter, every thing depends on the exact proportioning of the composition to the butter; and as some difficulty may arise in proportioning the quantity of salt to unequal weights of butter, it is recommended, that every person who intends to adopt this practice on a large scale, should commence with providing himself with a steel-yard, so constructed, that 16 ounces in one scale, are exactly balanced by one ounce in the other. And that he may be at no loss to provide himself with this simple apparatus, the following directions are submitted to his consideration.

Let him provide two scales of equal weight; one of which should be of wood, and flat for the butter, the other may be of any form or material: let him then take a slip of deal, two inches broad, half an inch thick, and two feet long. Near to each end, as nearly as possible, at the distance of about half an inch from the same side at each end, a hole is to be made through the board, to which the scales may be fastened by a loop of wire. Let him then load the two scales, one of them with one ounce, and the other with sixteen; and, having drawn a line parallel to what will now appear to be the upper side of the beam, at half an inch from the top all along on each side, he should be provided with two sharp-pointed instruments, such as a shoe-maker's awl. Let him then try to find a point in the latter has been freed from the milk; and the butter must be immediately put into the firkin, being pressed so close, as to leave no air-holes, or any kind of cavities within it. The surface must be smoothed; and, if a day or two be expected to elapse before more can be added, the vessel must be closely covered up with a piece of clean linen, upon which should be laid a piece of wetted parchment, or (if this be not procurable) with a piece of fine linen dipped in melted butter, that is exactly fitted to the edges of the vessel, all round, so as to exclude the air, as much as possible. When more butter is to be added, these coverings are to be removed; the butter is to be applied close upon the former layer, pressing it down, and smoothing it as before, till the vessel be full.

new made line on each side of the beam, where, when the beam is allowed to vibrate on his awls placed directly opposite to each other, the two weights balance each other. This point he will soon discover to be much nearer to one of the ends of the beam than the other: through this point let him pierce a hole by means of a round hot iron; and through this hole put a piece of thick iron wire, which, if supported at each end, will serve as a pivot. The apparatus is now complete; and whenever it may be wanted, it will be sufficient to place the butter into the flat scale, and then to put as much of the composition into the opposite scale as brings the beam to a balance; and this will, in all cases, be the due proportion of salt for the butter, whatever the weight of butter may be.

The two covers are then to be spread over it with the greatest care; and a little melted butter is to be poured all round the edges, so as to fill up every part, and effectually to exclude the air. A little salt may then be strewed over the whole, and the cover be firmly fixed down.

Butter thus cured, does not taste well till it has stood at least a fortnight after it has been salted; but after that period, it acquires a rich marrowy taste, and will continue perfectly sweet in this climate for many years. As, however, its quality is liable to be impaired by being improperly treated while it is using, it will be necessary, when the firkin is opened, first to pare off a small portion of the whole surface, especially near the edges, in case the air should, by any accident, not have been entirely excluded. If it is to be quickly consumed, it may be taken up as it is wanted, without any other precaution than that of keeping it carefully covered up: but, on the contrary, if it is to be used very slowly, and if the person employed to take it up, be not very careful in closing it up each time with the covers, the part which is thus exposed to the air will be liable to contract a small degree of rancidity. To prevent the occurrence of this inconvenience, when the vessel is opened, a strong brine of common salt (strong enough to float an egg) should be poured, when cold, upon the surface of the butter; and, although the quality of the latter will be slightly injured by the action of the water upon it, yet that is a much less evil, than the slightest rancidity would occasion.

When butter is to be exposed to the heat of a warm climate, it should be purified by melting before it is salted and packed up. For this purpose, let it be put into a proper vessel, and this be immersed into another containing water. Let the water be heated till the butter be thoroughly melted: let it continue in this state for some time, when the impure parts will subside, leaving at the top a perfectly pure transparent oil. This, when it cools, will become opaque, and assume a colour nearly resembling that of the original butter, being only somewhat paler, and of a firmer consistence.

When this refined butter is become a little stiff, but while it is still somewhat soft, the pure part must be separated from the dregs, and be salted and packed up in the same manner as other butter; it will continue sweet much longer in hot climates, as it retains the salt better than in its original state. It may also be preserved sweet, without salt, by adding to it a certain portion of fine honey, perhaps one ounce to a pound of butter, and mixing them together thoroughly, so that they may be perfectly incorporated. A mixture of this sort has a sweet pleasant taste, and will keep for years without becoming rancid: there is no doubt, therefore, but that butter might thus be preserved in long voyages without spoiling.

As winter-made butter is mostly pale or white, and, at the same time, of a poorer quality than that made during the summer months, the idea of excellence has been associated with the yellow colour. Hence, various articles have been employed in order to impart this colour; those most generally used, and certainly the most wholesome, are the juice of the carrot, and of the flowers of the marigold, carefully expressed and strained through a linen cloth. A small quantity of this juice (and the requisite proportion is soon ascertained by experience) is diluted with a little cream, and this mixture is added to the rest of the cream, when put into the churn. So small a quantity of the colouring matter unites with the butter, that it never imparts to it any particular taste.

Some counties or districts are particularly celebrated for the excellent quality of their butter. The Epping butter is most highly esteemed in London and its neighbourhood; great part of it is made from cows, which feed during the summer months, in Epping Forest, where the leaves and shrubby plants are understood greatly to contribute to its superior flavour. The remainder of what is called Epping butter, is made in the county of Essex, in which the Forest is situated: it is not distinguishable, in appearance, from the genuine Epping butter, both sorts being made up for market in long rolls, weighing a pound each. In Somersetshire, butter is made little inferior to the Epping butter; it is brought to market in dishes, containing half a pound each; but, if a little salt be not previously rubbed round the inside of the dish, it will be difficult to work the butter, so as to make it look handsome.

The Cambridgeshire salt butter is also held in the highest esteem, and is made nearly in the same manner as the Epping butter: by washing it, and working the salt out of it, the London cheesemongers often sell it at a high price for fresh butter. The Suffolk and Yorkshire butter, is little inferior to that made in Cambridgeshire ,for which it is often sold in London. No individuals, perhaps, make more butter from their cows than the Yorkshire farmers do; this is chiefly to be ascribed to the very great care they take of their cows during winter; as at that season they house them all, feed them well, and never suffer them to go out, except to water, unless the weather be very serene. And when their cows calve, they give them comfortable malt mashes, for two or three days after.

The butter manufactured in the upper vale of Gloucester, is made up in half pound packs or prints, packed up in square baskets, in a manner so singularly neat, as to merit description.

The baskets are invariably of a long cubical form, about eighteen inches by twenty-four within, and about ten inches deep, with a bow handle across the middle, and with two lids hingeing upon a cross piece under the bow. A basket of this size holds twelve pints, four by three, in one layer: when the butter is firm, three layers, or eighteen pounds, are put in each basket; when soft, two layers, or twelve pounds. Sometimes baskets are made of a larger size, measuring eighteen by twenty-three inches within, carrying twenty half pounds in each row, or thirty pounds in each row. The basket is put into a kind of wallet, at the opposite end of which there is generally a smaller basket or other counterpoise; which being tightly strapped to the saddle (judiciously made for this purpose), with the heavy end on the off-side of the horse, the dairymaid mounts, and with her own weight preserves the balance. The basket being lashed on in such a manner as to ride perfectly level, the butter is preserved from being bruised.

In summer, the butter is constantly packed in green leaves, generally in those of the garden orache (the *atriplex hortensis* of Linnæus), provincially called "butter leaves." This vegetable is annually sown in the gardens for the purpose of enveloping the butter: its leaves are sufficiently large, of a fine texture, and a delicate pale-green colour. For want of these, vine leaves, and those of kidney beans, &c. are used.

In packing a butter-basket, the bottom is bedded with a thick cloth, folded two or three times. On this is spread a thin gauze like cloth, which has been dipped in cold water, and on this are placed the prints of butter, with a large leaf beneath, and a smaller one upon the centre of each. The lowermost row being adjusted, a fold of cloth is spread over it; and another row or layer is deposited in a similar manner. At market the cloth is removed, and the prints, partially covered with leaves, are shewn in all their neatness. The leaves are useful, as well as pleasing to the eye; and serve as guards to the prints. The butter is both put into the basket, as well as taken thence, without being touched, or the prints disfigured[*].

WHEY BUTTER, as its name implies, is butter made from the whey, which is taken from the curd, after the milk is coagulated for the manufacture of cheese. It is chiefly made in those counties where cheese is manufactured, and where it forms no inconsiderable part of the profits of the dairy. In the county of Derby, more butter is said to be made from whey than from the cream of *milk*, or *from milk* churned altogether.

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[*] Marshall's Rural Economy of Gloucester, vol. i. pp. 284, 285.

Among dairy people, whey is divided into two sorts, *green* and *white*, the former escaping readily from the curd, while the latter is freed from it by means of pressure. "There are different methods of extracting the whey. In some dairies the whole whey, when taken from the cheese-tub, is put into skeels or other vessels, where it remains for about twenty-four hours; when it is creamed, and the whey is applied to the use of calves and pigs, which are said to thrive as well on it, after the cream has been taken from it, as before. The cream, when skimmed off the whey, is put into a brass pan and boiled, and afterwards set in pans or jars, where it remains till a sufficient quantity for a churning be procured, which in large dairies happens generally once, but sometimes twice in the week."

"The more common mode of management, however, is considerably different from this. The green whey is put, almost immediately from the cheese-tub, into the furnace-pan, where it is scalded. When it acquires the proper degree of scalding heat, cold water, or some white whey, is occasionally put in; this causes the whey to break, and throw up a thick white sort of scum, somewhat resembling cream, which the dairy-maid constantly skims off as it rises, and which she puts into cream jugs or jars, where it remains till the usual time of churning. In dairies, where the green whey is scalded, the runnings, except a little that is kept for the purpose of forcing the green whey, when scalding, to throw up the cream, are usually set in skeels or jars, in the same manner as milk from the cows; and the cream when taken off, being added to that procured by scalding, is churned in the ordinary whey[*]."

In two experiments made for the purpose of ascertaining the nature of making butter from whey, the results proved to be the same. "In one the whey had stood twenty-four hours after being taken from the curd, before it was put to the fire; but in the other it was put on quite warm and fresh, immediately from the curd; the quality as well as quantity being alike in both these methods."

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[*] For these facts we are indebted to "The Complete Farmer, or General Dictionary of Agriculture and Husbandry," vol. i. article *Whey-Butter*.

"The quantity of butter procured from whey is considerable: in two instances, where particular attention was bestowed to ascertain the fact, it was not less than an ounce and a half from the gallon. In regard to the quality, it is unquestionably inferior to that of butter made from the cream of milk, or from the milk and cream churned together, but not so much so, as stated by Mr. Marshall in his "Rural Economy of Gloucestershire," which is one-third. In the (Agricultural) Report of the county of Leicester, it is indeed observed, that whey-butter sells for 9*d.* per pound, when other butter sells from 10*d.* to 11*d.*, and also that "eighteen cows will make 17 lb. (16 oz. each), of whey-butter per week;" which is a circumstance that certainly merits the attention of those who are in the practice of making either one-meal or two-meal cheeses*."

The mountains of Wales, the Highlands of Scotland, and the moors, commons, and heaths, in England, respectively produce excellent butter, where it is properly managed; and, though not equal in quantity, it often is confessedly superior to that produced from the richest meadows. Not unfrequently is the land blamed, when the butter is bad through mismanagement, want of cleanliness, or inattention*.

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* The Complete Farmer, vol. i. article *Whey-Butter.*

Butter forming so important an article of commerce, as well as of food, the Legislature has passed various statutes regulating its package, weight, and sale. Omitting, therefore, the earlier statutes, which have either become obsolete, or are merely local in their application, we shall proceed to state the provisions of the 36th Geo. III. c. 86, by which the butter trade is now regulated.

By that Act of Parliament, every cooper, or other person making vessels for the packing of butter, is required to make the same of good, well-seasoned timber, light, and not leaky, and to groove in the heads and bottoms thereof: and every such vessel shall be a tub, firkin, or half-firkin, and *no other*, capable of containing the several quantities of butter hereinafter mentioned, viz.:—

Every *tub* shall weigh of itself, including the top and bottom, not less than eleven pounds, nor more than fifteen pounds, avoirdupoise weight: and neither such top nor bottom shall be more than five-eighths of an inch thick in any part thereof, and shall be capable of containing eighty-four pounds of butter, and not less.—Every *firkin* shall weigh of itself, including the top and bottom, not less than seven pounds, nor more than eleven pounds, and neither the top nor the bottom shall exceed four-eighths of an inch in thickness, in any part, and shall be capable of containing not less than fifty-six pounds of butter.—And every *half-firkin* shall weigh of itself, including the top and bottom, not less than four, nor more than six pounds; and neither the top nor the bottom, shall be more than three-eighths of an inch thick in any part, and shall be capable of holding not less than twenty-eight pounds of butter,—on penalty of forfeiting ten shillings by the cooper, or person making every such tub, firkin, or half-firkin, for every vessel that shall prove to be made contrary to the provisions of this Act. The maker, it is further enacted, shall, with an iron, brand his name at full length on the outside of the bottom, in permanent and legible characters, together with the exact weight or tare thereof. On the like penalty, and by the 38 Geo. III. c. 73, every maker is commanded to mark, in like manner, his place of abode or dwelling, after his name, on the same penalty.

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* Letters and Papers of the Bath and West of England Society, for the Promotion of Agriculture, vol. iii.

With regard to the *packing* of butter, for sale, the 36 Geo. III. c. 86, requires that every dairyman, or seller of butter, or person packing it for sale, shall pack it in such vessels, *properly soaked and seasoned*, branding his name, after such seasoning, on the bottom within, and on the top without; and shall also brand on the outside of the top, and on the bouge or body thereof, the true weight or tare of such empty vessel, so seasoned, and his name on the body, across two different staves; and he shall distinctly, and at full length, imprint his name upon the top of the butter in such vessel, when filled, on pain of forfeiting five pounds for every such offence.

The quantities to be packed shall, exclusively of the tare of the vessel, be in every *tub* not less than eighty-four pounds; in every *firkin* fifty-six pounds; and in every *half-firkin* twenty-eight pounds of good and merchantable butter. And no old or corrupt butter shall be mixed, or packed up, with such newly-churned butter; nor shall any whey-butter be packed or mixed with that made of cream: and no butter shall be salted with great salt, but with fine small salt, nor shall more salt be intermixed than is needful for its preservation, on pain of forfeiting five pounds. Any fraud with regard to the vessel or butter, marks, or staves, &c. shall render the person concerned in it, liable to a forfeiture of thirty pounds for every offence.

Factors, buying or selling butter in vessels not legally marked, shall forfeit twenty shillings for every offence: and cheesemongers, and other dealers in butter, having in their possession any vessel, containing butter for sale, not externally marked, shall forfeit twenty shillings for every such offence; and they are required to deliver the full quantity, or be liable to an action for recovery of satisfaction, with costs: nor shall they repack any butter for sale, on pain of forfeiting five pounds for every tub, firkin, or half-firkin so repacked. Foreign butter, however, may be re-packed in such vessels, the name of the original seller being erased, and the name of the person selling being marked with an iron brand, in words at length, together with the words, "*Foreign Butter*," upon the body of every such vessel. The counterfeiting or forging of marks, subjects the offender to a penalty of forty pounds for every offence.

All penalties above five pounds are to be recovered in the Courts at Westminster; and those not exceeding five pounds, may be determined by one justice of the peace, and levied by distress and sale of the offender's goods, for the use of the informer; or, for want of sufficient distress, the offender may be committed to gaol, or to a house of correction, without bail, for a time not exceeding three calendar months, nor less than twenty-eight days. Lastly, every information or prosecution must be commenced *within five months* after the offence has been committed.

PART II.

ON
THE MANAGEMENT
OF THE
CHEESE DAIRY, &c.

CHAP. I.

SITUATION PROPER FOR A CHEESE DAIRY, —ITS ARRANGEMENT, AND UTENSILS.

Although the economy of a Cheese Dairy be in many respects, different from that of a butter dairy, yet, in all the great essentials of situation and cleanliness, the same care and attention are equally necessary to ensure success. On these points, therefore, it may suffice to refer to the former part of this volume for an account of the most eligible situations for dairy-houses [*], as well as for the best modes of cleaning the dairy utensils [†], and for the feeding, and general management of cows [‡].

In addition to the observations already referred to, we may remark, that a cheese dairy should consist of four rooms, namely, 1. A *milk-house*, which should be of the same construction with that already described [§]; as, the entire produce of the cows being rarely made into cheese, it may be necessary to make use of coolers. But, where the contrary is the case, it will be found more convenient to have shelves for the milk vessels, for the more readily carrying milk to the cheese tubs, or copper, when it is to be made warm [‖]:—2. *A room for making and pressing the cheese*, which ought to be contiguous to the milk-room, and should be furnished with a fire-place, and other conveniences, similar to those of the scullery of a butter dairy [¶]:—3. A *salting room*, which should be paved with stones laid on a descent [**], to carry off the water when it is washed out. It should further be furnished with a strong table or shelf, on which the cheeses may be laid, and turned from time to time, until they are ready to be deposited in 5, The *cheese-room*, where they are kept until they are fit to be carried to market. This last apartment may be conveniently placed as a sort of loft over the other three: but in Cheshire, and some other counties of England, it is usually placed over the cow-houses, under the idea that the warmth, ascending from the heat of the cattle below, affords to the cheeses that uniform and moderate degree of temperature, which is supposed to be essential to the proper ripening of the cheese. Dry coarse grass, or rushes, are placed as litter on the floor. Cheese-rooms are frequently fitted up with shelves, with which the walls of some are entirely lined, with a stage or two in the middle, gang-ways being left wide enough to pass conveniently between them. Much loss of time may be avoided by adopting the excellent arrangement followed in some parts of North Wiltshire, where the cheese-room, with its shelves, is imme-

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[*] See p. 3, et seq. supra.

[†] See p. 24-29, supra.

[‡] See p. 39-49, supra.

[§] See p. 5-15, supra.

[‖] Dr. Dickson's Practical Agriculture, vol. i. p. 86.

[¶] See p. 6, 24, supra.

[**] In some dairies the floors are made of plaster, rendered

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as smooth and as hard as marble; which may, in some cases, be found cheaper than stone. Plaster shelves, prepared in a similar way, and about an inch and a half in thickness, have, in Staffordshire, been substituted for shelves of wood or stone.

diately over the dairy room, and the lofts over this shelf-room, with trap doors in each floor, through which, the cheeses may be handed*.

The utensils of a cheese dairy are of a different description from those required in a butter dairy. Besides milk-coolers, which are common to the latter, the following articles will be found necessary, in order to carry on the manufacture of cheese to advantage.

1. *A Cheese-Tub.*—In this vessel the curd is broken and prepared for being made into cheese. Cheese-tubs are of various sizes, according to the quantities of milk intended to be made into cheese, and are either round or oval.

2. *A Cheese-Knife*, which is a large kind of spatula made of wood wrought to as thin an edge as possible: it is employed in some dairies, and ought to be found in all, for the purpose of cutting or breaking down the curd, while in the cheese-tub. In the county of Gloucester, the cheese-knife consists of a wooden handle, four or five inches in length, furnished with two or three iron blades, twelve inches long, and one inch broad at the handle, tapering down to about three quarters of an inch at the point, with two blunt edges rounded at the point like an ivory paper-knife. The blades

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* Marshall's Rural Economy of Gloucestershire, vol. ii. p. 179.

are about one inch asunder, very thin, and are ranged with their flat sides towards each other*.

3. *The Cheese-Cloth,* is a piece of linen cloth in which the cheese is placed in the press: in Gloucestershire it is made of a thin gauze-like linen cloth. The size varies in different dairies; and it is proper to have cheese-cloths of several degrees of fineness.

4. *A Cheese-Board,* which is a circular piece of board, made of wood that will not warp, and planed smooth on both sides. Cheese-boards are about an inch, or one inch and a half in thickness, and upon them the newly-made cheeses, are placed on the shelves of the cheese-room: they are of various sizes, and are likewise so formed as to pass within the hoop-part of the vat, and receive the weight or power of the press.

5. *The Cheese-Vat,* is a strong kind of wooden hoop with a bottom; which, as well as the sides, is perforated with holes, to allow the whey to escape while the cheese is pressing. In every cheese-dairy, Mr. Marshall justly observes, there should be vats of various sizes constantly in readiness: for, if this be not the case, the dairy-maid will often be limited in her choice, and unable to adapt the vat or vats she employs to the quantity of

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* Marshall's Rural Economy of Gloucestershire, vol. i. p. 270.

curd which may happen to be in the cheese-tub; and the addition of a little overplus curd, which has been kept from meal to meal, frequently spoils a whole cheese. Where three or four cheese are made at a meal, a number of vats come to be actually in use. The following are the dimensions of the vats employed in the making of Gloucester cheese.

Vats 15 inches wide *by* 2¼ inches deep, are reckoned to contain eleven cheeses to the hundred weight.

15½ inches by 2½, to make 10 to the cwt.

16 inches by 2½, to make 9 to the cwt.

16½ inches by 2½, to make 8 to the cwt.

16½ inches by 2¾, to make 7 to the cwt.; and so in proportion to the sizes of the cheese.

6. *The Cheese-Press*, as its name imports, is employed for the purpose of forcing the whey from the curd while in the vat, by means of pressure. In the making of cheese, much depends on the proper construction of the press, and its power. "If," says Mr. Marshall, (in his Rural Economy of Norfolk), "it does not press level, if it has too much play, so as to incline or become tottering, or leaning one way or another, and does not fall perpendicular upon the cheese-board, one side of a cheese will frequently be thicker than another; and, what is still, worse, one side will be tho-

roughly pressed, while the other is left soft and spongy." The power of the cheese-press may be given either by a screw, which is the most usual, by a lever which was formerly much in use, or by a dead weight: but, whatever form of press may be adopted, such power ought invariably to be proportioned to the thickness of the cheese. On these principles, Mr. Marshall caused a cheese-press to be constructed; its power was a dead weight of stones, contained in a cubical box, moving in grooves, so as to keep its bottom horizontal; and the medium weight was one cwt. two quarters, but regulated by the stones, agreeably to the thickness of the cheese submitted to its pressure. Where butter and cheese are both made in the same dairy, (as sometimes is the case), no cheese-press should be fixed in the place where the milk and butter are kept, as the whey and curd will diffuse their acidity throughout the room.

7. *The Cheese-Tongs,* are a kind of wooden frame, which is occasionally placed on the cheese-tub, when the vat is set on it, in order to drain the whey from the curd.

In the manufacture of cheese, there are various circumstances, that claim the attention of the farmer: such are, the management of milk, the preparation of rennet, and colouring matter, season for making cheese, setting the curd, and management of the cheese while in the press, the process of salting, and its subsequent management in the cheese-room. These various particulars, it is proposed to discuss in the following chapters.

CHAP. II.

ON THE MANAGEMENT OF MILK FOR A CHEESE DAIRY—PREPARATION OF RENNET—COLOURING MATTER.

As the richness of cheese depends, in a great degree, upon the quality of the milk whence it is made, it is of great importance that the feed of the cow be both wholesome and succulent*. Much, however, depends on the remoteness or vicinity of the dairy ground from or to the house where the cheese is made: for, if cows be driven to any considerable distance to be milked, especially during the summer, their milk will become heated in the udder, which will retard the coming of the curd. Equally injurious is it, to milk them in the field, and carry the milk home from a distance in barrels, or other vessels; for the violence of the motion approaches to the nature of churning, and thus renders the milk unfit for being converted into cheese. Even if the dairy-maid succeed in obtaining curd, which in this case will frequently require from three to five hours, the cheese made from it will be liable to split and heave, and will be of very little value. On every account, therefore, the practice of stall-feeding cows will be found preferable to grazing them in distant pastures.

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* On the best Modes of Feeding Cows, see p. 39-49, supra.

The times of milking vary in different cheese districts: in Cheshire, it is performed during the summer at six o'clock in the morning, and at six in the evening; and in winter at day-light in the morning, and immediately before dark in the evening. But in Wiltshire, Suffolk, and some other counties, the servants are frequently employed in milking by four o'clock in the morning in summer, and the business of forty or fifty cows is nearly completed before the time when it commences in Cheshire. The latter practice is unquestionably the best, as it avoids all the inconveniences of milking cows abroad during the heat of the day. But, where cows are stall-fed, it is highly probable that the practice of milking three times in the day, as recommended by Dr. Anderson*, would produce more milk than that of milking them twice only in the course of twenty-four hours. Great care, however, should be taken, that the cows be *milked clean;* as many good cows are spoiled by suffering milk to remain in the udder; for, not only does the quantity daily produced become less, but the cows will also become dry before the proper time, as well as more liable to be diseased in consequence of the re-absorption of the milk. Besides, as the last drawn milk is greatly superior in quality to the first, no portion whatever should be lost*.

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* See p. 52, supra.

When the milk is drawn, it ought to be conveyed as soon as possible to the milk-house, and poured into proper vessels, to accelerate its cooling. As leaden vessels very rapidly cool the milk, these are recommended very highly by some dairy women; but their use cannot be too much deprecated, as the lead combines with the acid of the milk, and fails not to impart noxious properties to it. The process of cooling, which in summer is of the greatest importance, in order to prevent the fermentation of the milk, may be more effectually as well as more rapidly promoted, by repeatedly drawing off the milk, and pouring it back into the coolers.

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* This important fact has been fully proved by the late Dr. Anderson. See p. 57-60, supra.

Of Rennet.

The application of any kind of acid will cause milk to coagulate or become curdled; but the substance commonly employed for this purpose in the manufacture of cheese, is the maw or stomach of a young calf that has been fed only with milk, and has been killed before the digestion is perfected*; which, when duly prepared, is termed *rennet*. As no good cheese can be made without it, the greatest nicety is requisite when the maws are in the first instance purchased from the butcher. They should therefore be very carefully examined in the light; and if they be in any degree tainted, or any discoloured spots should appear in any part of the skins, they should invariably be rejected as unsound.

After purchasing the maws, dairy-women usually take out the curd; which, after being repeatedly washed in cold water, together with the bag that contained it, is again replaced with a considerable addition of salt; both are then packed in a jar, and a very strong brine of tepid salt and water is poured upon them, in the proportion of about two quarts to each skin. After some time, the maw is taken out; and, an additional quantity of salt being applied, it is stretched upon a bow, and hung up to dry, and in this state remains for use. Rennet thus prepared is used in the following manner: the night before the cheese is made, a piece of the maw, of the size of one or two inches, is cut off, and steeped in a few spoonsful of warm water; the following morning, the liquor is strained off, and applied to the milk. One inch, it is said, will serve to coagulate the milk of five cows.

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* The maw of a house lamb, it is said, will answer the some purpose, but not that of a grass-lamb.

In some dairies, it is the practice to put rose leaves and spices of different kinds into the rennet, at the time of preparing it, in order to give it a relish, and impart a fine flavour to the cheese.

Mr. Hazard, in an interesting communication to the Bath and West of England Agricultural Society, has given the following receipt for making rennet after this manner*:—When the vell, maw, or rennet-bag is fit for use, three pints or two quarts of clean and sweet soft water, are to be mixed with salt, in which should be put rose leaves and flowers, cinnamon, mace, cloves, and, in short, almost every sort of spice and aromatic that can be procured. These, if put into two quarts of water, must boil gently till the liquor is reduced to three pints, and care should be taken that the liquor be not smoked. The spices, &c. are now to be strained off, and the liquor is to be poured upon the rennet bag, milk-warm, a lemon is then to be sliced into it, and, after standing for a day or two, it is again to be strained and bottled for use. If well corked, it will retain its goodness for a year or longer, and a small quantity will be sufficient to coagulate the milk, and impart an agreeable flavour to the cheese which may be made with it. Mr. Hazard further states, that if the rennet bag be salted and dried for a week or two near the fire, it may be again employed for the same purpose.

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* Bath Papers, vol. iii. p. 150.

The following approved method of preparing rennet, has been communicated to the public, by Mr. Marshall, in his "*Rural Economy of Norfolk.*" "Take," says he, "a calf's bag, maw, or stomach; and, having taken out the curd contained therein, wash it clean, and salt it thoroughly inside and out, leaving a white coat of salt over every part of it. Put it into an earthen jar, or other vessel, and let it stand three or four days; in which time it will have formed the salt and its own natural juice into a pickle. Take it out of the jar, and hang it up for two or three days, to let the pickle drain from it.—Resalt it, place it again in a jar; cover it tight down with a paper, pierced with a large pin, and in this state let it remain till wanted for use. In this state it ought to be kept twelve months: it may, however, in case of necessity, be used a few days after it has received the second salting; but it will not be so strong as if kept a longer time."

In order to prepare this rennet for use, Mr. Marshall gives the following directions: "Take a handful of the leaves of sweet-briar, the same quantity of the leaves of the dog-rose, and the like quantity of bramble-leaves; boil them in a gallon of water, with three or four handfuls of salt, about a quarter of an hour; strain off the liquor, and, having let it stand till perfectly cool, put it into an earthen vessel, and add to it the maw, prepared as above. To this is added, a good sound lemon, stuck round with about a quarter of an ounce of cloves, which give the rennet an agreeable flavour."

The strength of the rennet thus prepared, will increase in proportion to the length of time during which the bag remains in the liquor; the quantity to be used for the purpose of coagulating milk can, therefore, be ascertained only by daily use and occupation. In general, however, it may be stated, upon the average, that somewhat less than half a pint of wine measure, will suffice for fifty gallons of milk; for which quantity, in Gloucestershire, the practice is to employ about one-third of a pint.

Mr. Parkinson has communicated the following method of preparing rennet, which he states is not in general use. The simplicity of this preparation, however, is such, that it deserves to be made more generally known. He directs the maw of a calf, of about six weeks old, to be opened; the *curd only* is then to be poured into a clean vessel, picked clean from dirt, and washed in several waters, until it becomes perfectly white. When thoroughly cleaned, the curd is to be laid on a cloth to drain, and is then to be put into a clean vessel, and a handful of salt rubbed in. The maw or bag itself is also to be repeatedly washed; and, when perfectly cleansed, is to be salted both inside and out. It is now fit to receive the curd; which being put into it, the whole is to be deposited in a pot or pan, over which a piece of bladder must be tied, to exclude the air; and if thus kept for twelvemonths before it is used, it will improve the quality of the cheese, which is liable to become heavy, and sometimes hollow, if the milk be coagulated with new rennet.

When the rennet is fit for use, Mr. Parkinson directs the maw or bag to be opened, and the curd turned into a stone mortar or bowl, and beaten with a wooden pestle or rolling-pin. The yolks of two or three eggs, and half a pint of sweet cream are now to be added, together with a small quantity of saffron, well dried and reduced to a fine powder, a few cloves, and a little mace. The whole being perfectly incorporated by stirring, is then to be returned into the bag. Further, a strong brine is to be made, by boiling salt and water, with a handful of sassafras; which, when cold, is to be strained into a clean earthen vessel. Four spoonsful of the curd are then to be mixed with the brine; and, being quick and sharp, this quantity will be sufficient to coagulate twelve gallons of milk. The rennet is to be kept a fortnight before it is used*.

In cases of necessity, or where no good rennet can be produced, recourse may be had to artificial means for coagulating the milk. Thus, a small quantity of the muriatic or marine acid, (spirit of sea-salt), may be used by careful dairy-men, as is practised in Holland; it is the use of this article, which gives to Dutch cheese that pungent relish, which induces so many persons to prefer it. Milk may also be coagulated, by putting in a certain quantity, which can only be ascertained by experience, of a decoction of the yellow flowers of the *cheese-rennet*, or yellow ladies' bed-straw, an indigenous plant, which blossoms in the months of July and August. With this decoction, we understand, that the Jews coagulate the milk for all their cheese; the Mosaic law prohibiting them to mingle meat with milk, which term they apply to the making of cheese with rennet.

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* Parkinson's Treatise on Live Stock, vol. i. p. 62.

In the county of Derby, another well known indigenous plant, called spear-grass, or the lesser spear-wort, has been employed in order to increase the strength of rennet. It grows in bogs, boggy meadows, and by the sides of rivers; and its yellow flowers appear from July to September. A decoction of this plant is prepared in the following manner: Take the spear-grass, and as much cold water as will cover it: boil it over a slow fire for an hour, and add salt in the proportion of half a peck to six gallons of liquor. It is then to be covered up, until cold; when it is to be strained, and three maw-skins are to be added to each gallon: after the whole has stood for nine or ten days, it may be bottled for use. The proportion to be employed is, a table spoonful for a cheese of fifteen or sixteen pounds.

Throughout the whole process of preparing and preserving rennet, too much attention cannot be given to its cleanliness and sweetness; for if it be kept too long, so as to become foul or tainted, the cheese will invariably become affected by it, and will prove unsaleable.

Colouring Matter.

As cheese in its native state,—that is, such as is well manufactured, being put together in proper time, the milk being of a proper degree of warmth, and in all other respects properly pressed, salted and dried,—is uniformly of a bright yellow cast, the idea of excellence is generally attached to cheese of such a colour. Hence, it has become necessary for the dairyman, who would dispose of his cheese to advantage, to impart a bright yellow orange colour to it by artificial means. Formerly, turmeric, marigolds, hawthorn buds, and other vegetables, were employed for this purpose; but these have long since been rejected for the *Spanish Annotto,* which is unquestionably the best ingredient of the kind that can be used for the colouring of cheese. It is a preparation of the roucon or arnotto tree (the *bixa orellana* of Linnæus), which is a native of America. The red pulp, that covers the seeds of this tree, are suspended in hot water, and allowed to subside; and, when dry, are formed into cakes or balls; which are further set aside, until they become completely dry and firm. One ounce of this substance, *when genuine,* will be sufficient to colour an hundred weight of cheese; and this is the common allowance in the county of Gloucester; in Cheshire, the weight of a guinea and a half, is considered to be sufficient for a cheese of sixty pounds weight. The usual mode of applying the annotto is, to dip a piece, of the requisite size and weight, in a bowl of milk, and rub it on a smooth stone, until the milk assume a deep red colour. This infusion is to be added to the milk, of which cheese is intended to be made, in such a quantity as will impart to the whole a bright orange colour, which will become the deeper in proportion to the age of the cheese. The mixing of the annotto in no respect affects either its taste or smell.

In the county of Cheshire, however, a somewhat different practice obtains: there, when the colouring matter is wanted, it is usual to tie up as much of the substance as may be deemed sufficient, in a linen rag; and, putting it into half a pint of warm water, to let it stand over night. In the morning, immediately before the milk is coagulated, the whole of this infusion is mixed with it in the cheese-tub, and the rag is dipped in the milk, and rubbed on the palm of the hand, until all the colouring matter is completely extracted. A more simple method is directed by Mr. Parkinson: "Take," says he, "a piece about the size of a hazel nut, put it into a pint of milk the night before you intend to make cheese, and it will dissolve. Add it to the milk at the time the rennet is put in." This quantity will suffice to colour a cheese of twenty pounds weight*.

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* Parkinson on Live Stock, vol. i. p. 62.

CHAP. III.

SETTING THE CURD, AND MANAGEMENT OF CHEESE IN THE PRESS.

THE proper season for making cheese, is from the beginning of May until the close of September, or, in favourable seasons, till the middle of October: although, in some large dairies, cheese is made throughout the year, that which is made in the winter is reputed to be inferior in quality, and to require longer time to ripen before it becomes fit for sale, or for use. Very good cheese, however, may be made even in winter, provided the cows be well fed. In the making of cheese, that attention, which has been given to the collection and preparation of materials, must not be relaxed; for in all probability, its richness depends as much, if not more, upon the particular process adopted in the management, as upon the materials of which the cheese consist.

Setting the Curd.

In the making of cheese, much depends upon the temperature of the milk, as well as upon the proportion of the rennet. With regard to the former, Mr. Marshall is of opinion, that from 85 to 90 degrees of heat, are the proper degrees of heat, and that from one to two hours is the proper time of coagulation; although climate, season, weather, and pasture may require that these limits should sometimes be violated. For instance, milk produced on poor clays, will require to be coagulated at a higher temperature than that which is procured from rich pastures. With respect to the proportions of rennet to be added to the milk, as the requisite quantities have been stated in the preceding section, it may suffice here to remark, that too much rennet ought not to be put in, otherwise the cheese will be liable to heave, as well as become rank or strong: the same effects will also be produced if the rennet be made with bad or foul materials, or if it be too strong to operate in the time given.

In some dairies, it is the practice to heat the milk to the requisite temperature; but as this is liable to burn and adhere to the bottom of the pot (which, when it happens, invariably communicates a burnt taste to the cheese), it is far preferable to mix boiling water in such a proportion, as shall render the milk of a proper degree of heat to receive the rennet: the quantity of water to be added must be regulated by the thermometer.

In hot weather, the milk in the cow's udders is liable to become very much agitated by their running about, or being driven to too great a distance: so that, if rennet, be put to it in this state, the cheese, instead of coming in one or two hours, will require three, four, or five hours, and will then be so spongy, tough, and in every respect so imperfect, as to be scarcely capable of being confined in the press or vat; and, when released from the press, it will heave or split, and be good for little. Whenever therefore cows are discovered to be in this state, which, perhaps, can scarcely be avoided during very hot weather where cows are pastured abroad, in unsheltered grounds, or where water is not within their reach,—it will be advisable to add some cold fresh spring water to the milk, as soon as it is brought into the dairy. The quantity to be mixed, in order to impart the proper degree of heat, can in this case only be regulated by experience and the use of the thermometer. The effect of the water thus added, will, in both cases, be, to make the rennet take effect much sooner, and consequently to accelerate the coagulation of the milk.

In general, from one to two hours will be the proper time for coagulating the milk, which ought to be covered, so as to lose in the process, about five degrees of its original heat. The addition of one or two handfuls of salt to the milk, previously to mixing the rennet, will promote the rendling, or curdling of the milk. But the state of the weather, the season, &c. must all be attended to, in conducting this process, which may sometimes require more than two hours to coagulate the milk. If cheese be made in a hurry, it will invariably be of an inferior quality. Some persons put a bowl in the tub, when the rennet is added to the milk, under the idea that, by taking the bowl out, they can better ascertain when the cheese is come. The consequence of this absurd practice is, the formation of slip curd; which, dissolving in the cheese, after it is made, produces whey-springs, runs out, and leaves a hole in the cheese, which is further liable to *crack*, and always decays in that place. If, however, a bowl *must* be put in, conformably to an ancient custom, it is certainly best to place it with the hollow part upwards; but the preferable way is, to omit putting the bowl into the vessel altogether, by which the defects just mentioned will be completely avoided.

When the rendling or coagulation has taken place, the curd is broken or gathered. Various practices, in this part of the business, obtain in different parts of the kingdom: but the following appears to be the most judicious. The curd is first cut with a cheese-knife, in various directions; this causes the whey to arise through the incisions, and the curd sinks with more ease. After a short time the cutting is repeated, still more freely than before; and is continued until the curd is reduced to small uniform particles. This operation will require about three quarters of an hour: the cheese-tub is again covered with a cloth, and is allowed to remain for the same time. When the curd has sunk to the bottom of the vessel, the whey is laded off by the hand, or by means of a skimming-dish; another quarter of an hour should now be allowed for the curd to settle, drain, and become solid, before it is broken into the vat, as it prevents the fat from being squeezed out through the fingers, and of course contributes to improve the quality of the cheese. Sometimes, in addition to the skimming-dish, a semicircular board and weight, adapted to the size of the tub, are employed. The curd is again cut as before, in order to promote the free separation of the whey, and pressure is again applied till it be wholly drained off. Great attention is requisite in conducting this part of the business; and if any particles of slip curd should be seen floating in the whey, it ought to be carefully laded off with the whey; as it will not incorporate with the solid curd, but, dissolving in the cheese, causes whey-springs, as already mentioned, and materially impairs its soundness. If the whey be of a green colour, when laded or pressed out, it is a certain criterion that the curd has been properly formed: but if it be of a white colour, it is equally certain that the coagulation is imperfect, the cheese will be sweet, and of little value, and much valuable caseous matter will be completely thrown away. In the counties of Norfolk and Suffolk, the cheese manufacturers have recourse to a somewhat different method for extracting the whey, which is worthy of notice:—when they think the milk sufficiently coagulated, they lay a strainer in a basket made for the purpose; into which they put the curd, and suffer it to remain there for some time, to drain, before they break the curd.

When the curd is sufficiently drained, it is put into two or three separate vessels, and is broken with the hand as small as possible. During this part of the process, salt is scattered over the curd, and intimately mixed with it; the proportion, however, has not been correctly ascertained, and is regulated by experience.

Management in the Press.

The breaking and salting being thus completed, a cloth is spread over the cheese-vat*; and, the broken curd being packed into it, and covered up with the cloth, a smooth round board is laid over the vat; which is usually filled to the height of one inch above the brim, to prevent the curd from shrinking below its sides, when the whey is squeezed out. The whole is then put into a press for two hours, at the expiration of which the cheese, being taken out, is put into a vessel of warm or hot whey, for an hour or two, in order to harden its skin *. On taking the cheese out of the whey, it is wiped dry, and, when it has become cool, is wrapped in a clean dry cloth, of a finer texture, and again subjected to the press for six or eight hours. †.

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* As it is of the utmost importance that every drop of whey should be expressed, the lower part of the vat (as already

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intimated) should be pierced with holes, to facilitate the escape of the whey: and, where the cheeses are of a large size, iron skewers may be thrust into the cheese in various directions, through holes which should be made in the sides of the vat, for the same purpose, especially during the first day of pressing.

* This process is termed *scalding*: it is of considerable advantage to cheese which is sent to any distance by sea. But where cheese is destined for immediate country trade, it has been advised to omit the scalding, as it sometimes becomes tough and horny-coated. Where scalded cheese happens to become too hard, the best way to recover it is, to lay it in a cool room, in a heap of five or six cheeses, and to turn or remove them every day till they become mellow.

† In small dairies, where there is no cheese-press, the cheese may be made in a broad hoop, open at top and bot-

The cheese is now turned a second time, and is taken to the salting-room, where it is rubbed on each side with salt; after which it is wrapped in another dry cloth, of a finer texture than either of the preceding cloths *, and is again pressed for twelve or fourteen hours: if any edges project, these are pared off, and the cheese, being laid upon a dry board, is turned every day.

When cheese goes from the press to the salting-room, it should be kept warm, until it has had sweat, or has become pretty regularly dry, and stiffish; as it is warmth that ripens cheese, improves its colour, and causes it, when cut, to have a flakey appearance—the surest sign of excellent quality.

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tom; which being filled with curd, closely pressed into it, may be set on a board, perforated with holes. The hoop may also be bored, for the more speedy escape of the whey: a similar board is to be placed upon the cheese, and over this board, a moderate weight may be laid, to settle the cheese, which should be turned twice a day until it becomes stiff.

* The reason why cloths, of different degrees of fineness, are thus used, is in order that the least possible impression may be made on the surface of the cheese.

Management in the Cheese-Room.

After the processes of salting and drying are completed, the cheeses are deposited in the cheese-room or loft, which should be airy and dry; but on no account should hard and soft cheeses be placed in the same room, for the dampness or moisture arising from the latter will cause the hard cheese to chill, become thick-coated, and often spotted.

Throughout the whole process of cheese-making, the minutest attention will be requisite: for if the whey be imperfectly expressed, or the rennet be impure, or the cheese be not sufficiently salted, it will become rank and pungent. For this defect there is no remedy. The imperfect separation of the whey will also cause cheese to heave or swell, as well as to run out at the sides. In order to prevent as well as to stop this heaving, the cheese must be laid in a moderately cool and dry place, and be turned regularly every day. If the heaving be very considerable, the cheese must be pricked on both sides in several places, particularly where it is most elevated, by thrusting a skewer into it: by this pricking, though the heaving will not be altogether prevented, a passage will be given to the confined air, the heaving or swelling will consequently be considerably reduced, and the cavities of the cheese will be less offensive to the eye. Another remedy for *heaving* in cheeses, consists in applying a composition of nitre and bole armenic, which is vended in the shops under the name of *cheese-powder*. It is prepared by mixing one pound of salt-petre with half an ounce of bole armenic thoroughly together, and reducing them to a very fine powder. About a quarter of an ounce of this is to be rubbed on a cheese, when put a second and third time into the press, half on each side the cheese at two different meals, before the salt is rubbed on, that the cheese may be penetrated with it. This preparation is very binding, and *sometimes* proves serviceable, but the nitre is apt to impart an acid taste; and if too much be applied, and the cheese should be exposed to too great heat, the quantity of air already confined in it will be increased by fermentation, and the cheese will swell much more than it would, if no powder had been rubbed in. The greatest care, therefore, will be necessary whenever this remedy is adopted.

In spring and thro' the warm weather
commencing the hot air should be
entirely excluded from the cheese room
[illegible] of the [illegible] air
which is apt to cause the cheese to heave and
become soft.

CHAP. IV.

SOME ACCOUNT OF THE DIFFERENT MODES OF MANUFACTURING THE PRINCIPAL SORTS OF CHEESE MADE IN GREAT BRITAIN, AND ON THE CONTINENT.

HAVING in the preceding pages stated the best *general* method of making cheese, it remains that we give some account of the different sorts of cheese, and methods of making it, which are practised in various parts of Great Britain, as well as on the Continent.

SECT. I.

British Cheeses.

Brick-bat Cheese derives its name from the form in which it usually appears, and is generally made in September, in the following manner. Take two gallons of new milk, and a quart of good cream; warm the cream, and put in two or three spoonsful of rennet. Two hours at least should be allowed for the coagulation, and even longer, if the whey does not assume a greenish colour. When the curd is properly come, break it a little, and put it into a wooden mould in the shape of a brick; it is then to be pressed a little, and dried. Brick-bat cheese should not be cut until it is twelve months old.

Brick-bat cheese is chiefly made in Wiltshire, where cheeses are likewise made into the forms of hares, rabbits, dolphins, and other animals.

Chedder Cheese, which derives its name from the Vale of Chedder, in Somersetshire, where it is exclusively made, is held in high esteem; but its goodness is attributed chiefly to the land on which the cows feed; as the method of making it is similar to that pursued throughout Somersetshire and the adjoining counties*. The genuine Chedder cheese weighs each about thirty pounds: it has a spongy appearance, and the eyes are filled with a limpid and rich, but not rancid oil.

Cheshire Cheese is in very great request, and vast quantities of it are annually consumed. The following is the practice of the cheese dairies in the county of Chester.

After the milk is drawn from the cow, it is first strained, in order to free it from any impurities which it may have caught during the milking, and is poured into a cooler†, whence it is drawn off into pans, and the cooler is again filled. Sometimes the coolers are large enough to contain a whole meal's milk at once. The design of the rapid cooling thus produced, is to prevent the milk from becoming acid before two meals of it can be put together; but this is only necessary during the summer.

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* Hazard, in Bath Papers, vol. iii. p. 151.

† The cooler is a leaden cistern, about nine inches deep, by five feet in length, and two feet and a half in width, and is placed upon feet like a table: at the bottom is a cock or spigot for drawing off the milk. It is to be regretted that so pernicious a metal as lead should be employed for this purpose. For an account of the effects of lead upon milk, see p. 22, *supra*.

On a farm capable of keeping twenty-five cows, a cheese of about 60 lb. weight is, or may be, made every day during the months of May, June, and July.

The evening's milk is kept untouched until the following morning, when the cream is taken off and put to warm in a brass pan, heated with boiling water; then one third of that milk is heated in the same manner, so as to bring it to the temperature of new milk from the cow. This part of the business is done by a person who does not assist in milking the cows during that time.

The cows being milked early in the morning, the morning's new milk and the night's milk, thus prepared, are put into a large tub together with the cream; then a portion of rennet, sufficient to coagulate the milk, that has been put into water milk-warm the preceding evening, is put into the tub; and at the same time, if annotto be used to colour the cheese, a sufficient quantity of it (or of an infusion of carrot or marigolds), is rubbed very fine, and mixed with the milk, by stirring the whole together. Having stood for about half an hour, or until it is coagulated, it is then first turned over with a bowl, to separate the whey from the curds, and broken soon after with the hand and bowl into very small particles: the whey being separated, by standing some time, is now taken from the curd, which sinks to the bottom; the curd is then collected into a part of the tub, which has a slip, or loose board, to cross the diameter of its bottom, for the sole purpose of separating them. A board is next placed thereon, with weights from sixty to one hundred and twenty pounds, to press out the whey: as the curd becomes more solid, it is repeatedly cut, and turned over in slices, to extract all the remaining whey, and weights are again laid on it as before; these operations will take about an hour and a half. It is then taken from the tub, as near the side as possible, is broken very small by hand, salted in the manner already described, and put into a cheese-vat, which is enlarged in depth to hold the quantity, by means of a hoop, or binder of tin or white iron, about three inches in breadth, the lower edge of which is placed within the edge of the vat. The side is then strongly pressed, both by hand, and with a board at the top well weighted; and wooden skewers are placed round the cheese to the centre, which are frequently drawn out. It is then shifted out of the vat, a cloth being previously put at the top of it, and reversed on the cloth into another vat, or into the same, if it be previously well scalded. The top or upper part is then broken by hand, down to the middle, salted, pressed, weighted, and skewered as before, till all the whey is expressed. This being done, the cheese is again reversed into another vat, warmed as before, with a cloth under it, and a tin hoop o, binder is put round the upper edge of the cheese, and within the sides of the vat, the cheese being first inclosed in a cloth, and the edges of it put within the vat.

The cheese-cloth used for this purpose, is one yard and a half long, by one yard in width; and is so laid, that on one side of the vat it shall be level with the side of it; on the other, it laps over the whole of the cheese, and the edges are put within the vat, and the tin fillet goes over the whole.

The various operations above described, will require from about seven in the morning till one at noon: the pressing of the cheese will take about eight hours more. For this purpose, the cheese is, finally, put into a press of fifteen or twenty hundred weight: and round the vat are stuck thin wire skewers, which are shifted occasionally. When the cheese has stood thus for four hours, it should be shifted and turned, and again at the expiration of four hours more, the skewering being continued. The next morning it ought to be turned and pressed again, and likewise at night, and on the succeeding day, about the middle of which it is removed to the salting-room.

There are two ways of salting cheese: First, immediately after the cheese comes out of the press, it is laid on a clean fine cloth in the vat, immersed in brine, where it remains for several days, being turned once every day, at the least. Or, secondly, the upper surface of the cheese is salted every time it is turned, and the application repeated for three successive days, care being taken to change the cloth twice during the time. In each of these methods the cheese, after being so treated, is taken out of the vat, placed upon the salting-bench, and the whole of its surface carefully rubbed with salt daily, for eight or ten days. If the cheese be large, a wooden hoop, or fillet of cloth, is employed, to prevent it from renting or splitting. The cheese is then washed in warm water or whey, dried with a cloth, and laid on the drying-bench, where it remains for a week, and is then removed to the keeping-house. The greatest quantity of salt used for a cheese of sixty pounds is about three pounds: but what proportion of this salt is retained in the cheese, has never yet been correctly ascertained.

It only remains now to deposit the cheeses in the cheese-room, where they are smeared all over with fresh butter, and either laid on the floor, or placed on shelves, fitted to the purpose. Here, for the first ten or fifteen days, they are smartly rubbed, daily, and the smearing with butter is repeated: as long, however, as they are kept, they must be turned every day: and, the usual practice is, to rub them three times a week in the summer, and twice in the winter. The cheese-room should be moderately warm, but no wind or draught of air must be allowed to enter, as this generally cracks the cheese *.

DUNLOP CHEESE, was first made in the parish of Dunlop, in the county of Ayr, whence its name is derived; but its manufacture is by no means confined to that place, many of the neighbouring parishes now making cheese equally good, and in far greater quantity. The cheeses are of various sizes, from twenty to sixty pounds weight.

In the district where the Dunlop cheese is made, the cows are rather small, from thirty to fifty stone, live weight; and particular attention is paid to their breed †: being fed in inclosures, they

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* Holland's Agricultural Report of Cheshire, pp. 263, 285, 8vo. edit.

† The Dunlop breed is the produce of a cross of Alderney cows with Fifeshire bulls, and takes its name from the parish of Dunlop. Though small, they are admirably calculated for the dairy, from the richness and abundance of their milk. They are usually milked twice a day, namely, at six o'clock in the morning and evening.

are never under a roof, except while they are being milked, from May to October. The best cheese is manufactured by those who have twelve or more cows, and can make a cheese every day; one half of the milk being immediately from the cow, and the other of twelve hours standing. The process of making it is very simple: after the milk is brought as nearly as possible to the heat of new milk [*], it is poured into a large vessel, the rennet is applied, and the whole is covered up. When the coagulation has taken place, (which, if the rennet be good, will be in the course of ten or twelve minutes), the curd is gently stirred; the whey then begins to separate, and is taken off as it gathers, until the curd becomes tolerably solid. It is then put into a drainer, the bottom of which is perforated with small holes, and a weight is applied. After it has thus stood for some time, and is pretty dry, the curd is returned into the cheese-tub; and, by means of a sort of cheese-knife, furnished with three or four blades, it is cut into very small pieces, salted, and properly mixed by the hand. It is then put into a *cheesitt*, or vat, a cloth being put between the curd and the vat, and is placed under the cheese-press [†]. The cheese is frequently taken out, and the cloth changed; when it is ascertained that no more whey remains, the cheese is removed from the vat, and is laid out either on boards of the same breadth as the cheese, or on a deal floor. It is turned, and rubbed frequently with a hard coarse cloth, especially after harvest, to prevent it from moulding or breeding mites. In making Dunlop cheese, no annotto or other colouring matter is used, except by such manufacturers as wish to imitate the English cheese*.

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[*] In summer about ninety degrees of heat are said to be sufficient, but in winter, a higher temperature is requisite.

[†] The form of the cheese-press used in Ayrshire is some-

OF GLOUCESTER CHEESE very considerable quantities are annually consumed, its mild and pleasant taste rendering it agreeable to almost every palate: there are two kinds of it, ***double*** and ***single***. The best double Gloucester, is always made from new milk, or (as it is termed by the inhabitants of this, and the neighbouring counties) ***covered milk***: there is likewise an inferior sort, made from what they call ***half-covered milk***; and when any of these latter prove to be extraordinarily good, they are sold for the best "covered" milk cheese, by such as are not very

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what different from that which is commonly used in England. It consists, generally, of a large stone, of a cubical shape, from half a ton to a ton in weight, fixed in a frame of wood, and raised and lowered by an iron screw.

* Farmer's Magazine, vol. iv. p. 381.

scrupulous in their dealings. Upright dairy-men, however, impress a heart-shaped stamp upon them, in order that they may be the more easily distinguished*.

The season for making thin or *single Gloucester cheese*, is from April to November: but the principal season for making *thick*, or double cheeses, is during the months of May, June, and the beginning of July; for, if made late in the summer, they do not acquire a sufficient degree of firmness to be marketable the ensuing spring†.

In making a one-meal cheese, (which is always preferable, if the farmer have a sufficient number of cows), the milk is poured into the cheese-tub, immediately after it has been drawn from the cow; but, being thought too hot in the summer, it is lowered to the requisite degree of heat, by the addition of skimmed milk, or if that will not do, by the addition of cold water. As soon as the curd is come, it is cut, in the Vale of Berkeley with a double cheese-knife, and in the Vale of Gloucester with a triple one‡, and also broken with the hands, in order to separate it more effectually from the whey. The operation is performed in the following manner.

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* Bath Papers, vol. iii. p. 147.

† Marshall's Rural Economy of Gloucestershire, vol. i. p. 288; vol. ii. p. 109.

‡ See it described, supra, p. 106.

The knife is first drawn, as deep as it will reach, across the cheese-tub, in two or three places, and likewise round by the sides. When it has stood five or ten minutes, the knife is used more freely, being drawn briskly in every direction, until the upper part of the curd be cut into small checquers. The bottom is then stirred up with the *lading-dish,* in the left hand; and, while the lumps are suspended in the whey, they are cut with the knife in the right hand. This stirring and cutting of the curd continue until not a lump, larger than a bean, rises to the surface. In the course of about half an hour, the curd will have settled, when the whey is laded off, and strained through a sieve to collect the crumbs of curd that may be floating in it, which are added to the general mass.

The chief part of the whey being removed, the curd is then drawn to one side of the tub, and pressed hard with the bottom of the lading-dish, the skirts and edges are pared off with a common knife, and the cuttings are laid upon the principal mass, which is frequently cut, to discharge the whey that may be confined in it, when gathering. The whole curd being at length collected, the whey is laded or pared off, and strained as before to collect the remaining particles of curd, which are added to the general mass.

The principal part of the whey being thus extracted from the curd, the latter is now put into the cheese-vat, into which it is well pressed with the hands, and rounded up in the middle; a loose cloth is then thrown over, and tucked in; and the vat is set in the press, to free it from the remaining whey. Having stood ten or fifteen minutes in the press, the curd is turned out of the vat or vats into the cheese-tub, is broken as small as possible with the hands, and cut still smaller with the knife.

It is now *scalded* with hot water lowered with whey, in the proportion of three parts water to one of whey. The quantity used, is regulated by the state and quantity of curd: soft curd is scalded with hot, and hard curd with a cooler liquid; in general, a pailful, or as much as will cause the curd to float, is poured upon the crumbled curd, and the whole is briskly stirred about, the curd and the scalding liquor being evenly mixed together. It is upon this practice of scalding, Mr. Marshall thinks, that the superior skill of the Gloucestershire dairy-women principally depends; as it enables them to correct any error that may accidentally have occurred in any previous part of the process: for instance, if the curd come be either too soft or too hard, they can bring it to the desired texture, by the heat of the scalding liquor.

The length of time during which the curd is suffered to remain in the scalding liquor, varies in different dairies: in some, it is ten or fifteen minutes, while in others it is half an hour. When, however, it is judged that the curd is subsided, the scalding liquor is laded off; the vat is placed on a cheese-ladder, laid across the tub, and the curd is collected in the following manner:

An assistant takes the curd out of the tub, and scrupulously breaks every lump, squeezing out the whey as much as possible; the manager trims it into the vat, and both of them press it hard with their hands, to squeeze out, as far as they can, the scalding liquor. The vat is also frequently set on edge, that the whey may run off. When the vat is about half full, an ounce of salt is scattered over the surface, and worked in among the curd: the vat is then filled up, and the mass, which is in it, is turned two or three times; the edges being turned, and the middle rounded up, at each turning. A cheese-cloth is now spread over it, and the curd is turned out of the vat into the cloth; the vat is then washed, or rather dipped in the whey, and the inverted mass of curd, with the cloth under it, is returned into the vat. The angles, formed by the bottom of the vat, are pared off, and crumbled upon the top, with which they are incorporated, by partially breaking the surface, and rounding up the middle, as before. The cloth is next folded over, and the vat, with its contents, placed in the press.

It is worthy of remark that, whatever number of vats may be employed, only one cheese-board is used in the Gloucestershire dairies; for the bottoms of the vats, being made smooth and even, answer the purpose of cheese-boards to each other, the uppermost vat only requiring a board. Neither are any *sinking-boards* ever used in this county, though they are employed in other districts, in order to afford a passage to the whey; the vats being rounded up in such a manner, as it is known from experience, will just fill them when sufficiently pressed.

In the neighbourhood of the city of Gloucester, when the quantity of spare curd, after filling the vats, is considerable, amounting to four or five pounds, it is frequently made into a small cheese, for the Gloucester market, where it finds a ready sale, when from three weeks to two months old. Where, however, this practice does not obtain, or the quantity of spare curd is small, the whey is pressed off, and the curd being rendered as dry as possible, is preserved in different ways. In the upper vale of Gloucester, Mr. Marshall states, that it is put into an earthen vessel, and covered with cold water: on the following morning, it is rescalded thoroughly, once or twice, broken as fine as possible, and either mixed evenly with the fresh curd, or (which is less eligible) is put into the middle of a cheese. Both these practices, however, are objectionable. In the latter case, a harsh, crumbly, and ill-tasted scum is formed in the middle of the cheese; a disagreeable effect, which also occurs, though less perceptible, even where the stale curd is more evenly mixed with the fresh; for the particles of stale curd ripen earlier than the rest of the cheese, which is in consequence rendered unsightly and ill-flavoured. Where small quantities of such spare curd remain, it would perhaps be the best way, to make it into small cheeses for domestic consumption.

When the curd has stood two or three hours in the press, the vat is taken out; the cloth is pulled off and washed, and the *cheesling* is turned into the same cloth, and vat, (the cloth being spread under, and folded over as before), and replaced in the press. In the evening, at five or six o'clock, it is again taken out of the press, and salted in the following manner: the angles being pared off, if requisite, the cheesling is placed on the inverted vat, and a handful of salt rubbed hard round its edge, leaving as much salt hanging to it, as will adhere.

Another handful is strewed on the upper side, and rubbed in pretty hard, also leaving as much on the *top* as will hang on it, when turned. It is now turned into the bare vat, that is without a cloth, and a similar quantity of salt being rubbed on the other side, is again put into the press. Here it continues the whole of the next day, being turned in the bare vat morning and evening; and on the morning of the third day is finally taken out of the press, and placed on the dairy shelf; each cheese therefore remains 48 hours in the press.

While laid on the dairy shelves, the cheeses are turned every day, or every two or three days, according to the state of the weather, or the judgment of the manufacturer: if the weather be close and moist, as much fresh air as possible is admitted; on the contrary, if the air be sharp and dry, the window and door are kept closely shut.

Having remained about ten days in the dairy, the cheeses are *cleaned*, that is, washed and scraped, by being plunged in a large tub of cold whey, placed on the dairy floor, in which they lie for an hour or longer, until the rind becomes sufficiently supple. They are then taken out one by one, and carefully scraped with a blunt common case-knife, so as not to injure the tender rind, until all the marks of the cloth, and every other roughness are effaced, the edges being left with a polished neatness. Having been again rinsed in the whey, and wiped with a cloth, they are formed into an open pile (in a manner similar to that in which bricks are usually piled,) in the dairy-window, or in some other airy place, until they become completely dry; and thence they are removed into the cheese-chamber. The preceding mode of cleaning is followed in the Vale of Gloucester: but at some dairies in the Vale of Berkeley, water is substituted for whey, in the process of washing, which is moderately warmed in autumn; *hot* water is deemed improper, as it softens the rind too much.

In the operation of washing, it is worthy of remark, that the firmness or solidity of the cheeses is seen in their specific gravity: for, if they sink, it is a proof that they are of a sufficiently close texture: if they swim, they are *hoven*, that is, porous or hollow in the middle. This, Mr. Marshall observes, is a very simple, and apparently a very certain ordeal, by which to try their soundness.

The management in the cheese-chamber is conducted with the same attention and care, by which we have seen that all the other processes are regulated.

In some dairies the floors of the cheese-chamber or loft are only rubbed clean with a cloth; but the general practice is to rub them with bean tops, potatoe-haulm, or other green succulent herbage, until they appear of a black wet colour; if any dirt or roughness appear upon the boards, it is scraped off, and the floor swept clean. The cheeses are then placed upon it regularly, in rows, and are turned two or three times a week, and their edges are wiped hard with a cloth, once a week in the Vale of Gloucester, and once a fortnight in the Vale of Berkeley. The floor is cleaned and rubbed with fresh herbs once a fortnight. This preparation of the floor is performed with a view to make the *blue coat** to rise; the succulency of the herbage is also *thought* to keep the rind supple and free from cracks, and to kill, or prevent the depredations of mites. For the same purpose, the cheeses are not turned too frequently; for, in proportion to the length of time they lie on one side, the sooner will the blue coat arise. But, if they be suffered to lie too long without being turned, they are liable to stick to the floor, and consequently receive injury. If, by accident, or otherwise, the coat come partially, it is scraped off: this, however, Mr. Marshall states, seldom happens in a rich-soiled country; and the whole care and labour requisite are, as already stated, to turn them twice a-week, wipe their edges once a-week or fortnight, and to prepare the floor afresh, once a fortnight. Should the cheese-chamber be too small to admit of the whole stock being placed singly, the oldest are " doubled," and are sometimes put " three or four double*."

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* Both in Gloucestershire, as well as in the county of Norfolk, by the *blue coat*, is intended that desirable appearance of a cheese, which is at once an indication of its goodness and of the skilfulness of the dairy-maid. See p. 159, *infra.*

GREEN or SAGE CHEESE is made by steeping over night, in a proper quantity of milk, two parts of sage, one part of marigold leaves, and a little parsley; after they have been bruised on the following morning, the *greened* milk is strained off, and mixed with about one-third of the whole quantity intended to be *run* or coagulated. The green and white milks are run separately, the two curds being kept apart, until they be ready for vatting. These may be mixed, either evenly and intimately, or irregularly and fancifully, according to the pleasure of the manufacturer. The management is the same as for common cheese. Green cheeses are made in the Vale of Gloucester, as also in Wiltshire: two handfuls of sage, and one of marigolds and parsley, prepared as above mentioned, are sufficient for a cheese of ten or twelve pounds*.

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* Marshall's Rural Economy of Gloucestershire, vol. i. pp. 288, 312; vol. ii. pp. 108, 130.

LINCOLNSHIRE CHEESE.—By adding the cream of one meal's milk to that which comes immediately from the cow, excellent cream cheese is made in this county: it is pressed gently two or three times, and is turned for a few days previously to being sent to market†. The making of this sort of cheese requires great care, and it should not be gathered or sunk in less than two hours and a half, or perhaps three hours.

Cream cheese is chiefly made in the spring; but the richest is that made in autumn, the milk being both richer and fatter in August and September than at any other season of the year. As, however, it has not the warm season to ripen it, cream cheese is at this time generally made thick, in order to preserve its mellowness. Rich and thick cheese will not dry or become of a sufficient consistence, so soon as thin and lean cheese; hence the profit arising from the former is more precarious, as it is liable to become frozen before it becomes hard enough. Cream cheese should always be kept in a warm situation, and especially protected from frost, which makes it putrefy, and renders it either insipid, or imparts an ill flavour to it; it should also lie there, until it has *sweated* well, or the advantage of its richness will be entirely lost.

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* Marshall's Rural Economy of Gloucestershire, vol. i. p. 309, note.

† Bath Papers, vol. iii. p. 154.

NORFOLK CHEESE.—The system of cheese-management, adopted in this fertile county, has been particularly described by Mr. Marshall; who has detailed the method which was followed in his own dairy; and as this method is an admirably good one, we with pleasure communicate it to the reader.

As soon as the curd is come at the top, firm enough to discharge its whey, the dairy-woman, tucking up her sleeves, plunges her hands to the bottom of the vessel, and with a wooden dish briskly stirs the curd and whey: she then lets go the dish, and, by a circular motion of her hands and arms, violently agitates the whole; carefully breaking every part of the curd; and at intervals stirs it hard to the bottom with the dish, so that not a piece of curd remains unbroken, larger than a hazel nut. This is done to prevent the formation of slip-curd (that is, curd which has passed unbroken through the hands of the dairy-woman); which, retaining its whey, does not press uniformly with the other curd, but in a few days becomes, first livid and jelly-like, and then faulty and rotten. The operation here described requires from five to ten minutes, or, if the quantity of curd be large, a quarter of an hour.

In a few minutes the curd subsides, leaving the whey clear upon the top; which the dairy-woman lades off, by her dish, into a pail, and empties into a milk lead, to stand for cream to be churned for whey-butter*. Having laded off all the whey she can, without gathering up the small pieces of loose curd that float near the bottom of the vessel, she spreads a straining-cloth over the cheese-tongs, and strains the whey through it; returning the curd retained in the cloth into the cheese-tub. When she has removed all the whey she can obtain, by pressing the curd with her hand and the lading-dish, she cuts the curd into small pieces, about two or three inches square. This discharges still more whey, and enables her more easily to take up the curd in order to be broken in the vat.

Having selected a vat or vats, proportioned to the quantity of curd, so that the cheese, when fully pressed, shall neither over nor under fill the vat, she spreads a cheese-cloth over the vat, into which she again breaks the curd, carefully squeezing every part with her hands; and the vat being heaped up, and rounded above its top, she folds over the cloth, and places it in the press.

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* For an account of the process of manufacturing whey-butter, see p. 94, *supra.*

In autumn, if the weather be cool and moist, the curd is scalded, in order to make the cheese come *quicker to hand*, that is, sooner vendible, and also to prevent a white woolly coat from rising on it. The process of scalding is done in the following manner: If the cheese be made from new milk, *scalding water*, (boiling water with a small quantity of cold whey mixed with it), is poured over the whole surface of the curd, as it lies at the bottom of the cheese-tub. If, however, it be made from skimmed or other inferior milk, the outsides only are scalded, after the curd is in the vat, by first pouring the scalding water on one side, and then, turning the cheesling, pouring it on the other. Supposing then, says Mr. Marshall, the cheesling to be made on Monday morning, at seven o'clock, it is taken out of the vat between eight and nine, the cloth is washed, and immediately replaced in the vat. On Monday evening it is salted; and, if wanted, pared, put into a dry cloth, and again placed in the press, On Tuesday morning it is bare-vatted, that is, put into a vat without any cloth, or the cloth is changed; the cheesling, in either case, being turned, and again put into the press. On Tuesday evening, it is again turned; and, on Wednesday morning, it is finally taken out of the vat and press.

As soon as the cheeses become sufficiently firm to be handled with safety, they are well brushed with a hand-brush, frequently dipped in whey; and, when nearly dry, are rubbed over with a cloth on which fresh butter has been spread. Thus, they are washed, scraped, rubbed, and turned once a-day, for some weeks, until they acquire a rich golden polish, and the *blue coat* begins to appear. This depends upon the age and quality of the cheese, as well as the state of the weather; so that no certain number of cleanings can be fixed: the *blue coat* will perhaps appear before one month is expired, and perhaps not till the end of two or three months. The cheeses, however, must be regularly scraped and rubbed, until they are perfectly smooth; and the rind must be mellowed with butter, whenever it becomes dry and harsh*.

SOFT or SLIP-COAT CHEESE is made in the following manner: Take six quarts of new milk, hot from the cow; the stroakings, or that last drawn from the cow, are the best, being the richest milk. To this are to be added two spoonsful of rennet; let it stand for three quarters of an hour, or till the curd be fully come, and lay it into a vat with a spoon, without breaking, laying it on a trencher or flat board. It is now to be pressed with a four pound weight, or if it be likely to become too hard, with a lighter weight, and turned with a dry cloth, once every hour. When it has become stiff, it must be shifted every day on fresh grass or rushes: it will be fit to cut in the course of ten or fourteen days, or sooner, if the weather be warm. By some persons, baskets made for the purpose are used instead of vats; but, unless the cheese be carried to market in them, vats will in every case be preferable. The milk required to make one pound of butter, will, in general, make two pounds of cheese.

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* Marshall's Rural Economy of Norfolk, vol. ii. pp. 220-226.

STILTON CHEESE, which, from its peculiar richness and flavour, has been called the Parmesan of England, is made in the following manner: The night's cream is put to the morning's milk, with the rennet: when the curd is come, it is not broken, as is usual with other cheese, but is taken out whole, and put into a sieve, to drain gradually. While draining, it is *gently* pressed, till it becomes firm and dry, when it is placed in a vat, or box made exactly to fit it; as it is so extremely rich, that without this precaution, it is apt to bulge out, and break asunder. It is afterwards kept on dry boards, and turned daily, with cloth binders round it, which are tightened as occasion requires. After being taken out of the vat, the cheese is closely bound with cloths, till it acquires sufficient firmness to support itself: when these cloths are removed, each cheese is brushed once every day for two or three months, and if the weather be moist, twice every day; the tops and bottoms are treated in a similar manner daily, before the cloths are taken off.

Stilton cheese derives its name from the town where it is almost exclusively sold; it is made principally in Leicestershire, though there are also many who manufacture it in the counties of Huntingdon, Rutland, and Northampton. Sometimes the cheeses are made in a net, resembling a cabbage net, which gives them the form of an acorn; but these are neither so good, nor so richly flavoured, as those made in vats, having a thicker coat, and being deficient in that mellowness which causes them to be in such general request *. Stilton cheese is not reckoned to be sufficiently mellow for cutting, until it is two years old; and is not saleable unless it is decayed, blue, and moist. In order to mature them the more rapidly, it is a frequent practice to place the cheeses in buckets, which are covered over with *horse-dung!* Wine is also reported to be added to the curd, in order to accelerate the ripening of the cheese.

COTTENHAM CHEESE is a thicker kind of cream cheese than the Stilton: its superior delicacy and flavour are attributed to the fragrant nature of the herbage on the commons on which the cows are pastured.

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* Bath Papers, vol. iii. pp. 152, 153.

SUFFOLK, or SKIM CHEESE, is made of skimmed milk, and derives its name from the county where it is principally manufactured. An hour, or an hour and a quarter, is sufficient to coagulate the milk. The curd is broken in the whey, which is poured off as soon as the curd has subsided: the remaining whey, with the curd, is thrown into a coarse strainer, and exposed to cool, after which it is pressed as closely as possible. It is then put into a vat for a few minutes, to extract the remaining whey. The curd being thus drained from the whey, is taken out, broken as finely as possible, salted, and submitted to the press. The subsequent operations do not materially differ from those adopted in other cheese-making districts. Skim cheese generally forms part of every ship's stores, not being so much affected by heat, as richer cheese, nor so liable to decay in long voyages. Skim cheese requires to be kept warm, when young, and cool afterwards: though little art be requisite in making this cheese, there is frequently a great difference in its quality, which depends entirely on the degree of care bestowed in making it.

WILTSHIRE CHEESE is, in some dairies, made throughout the year: but, that manufactured in the winter, requires a long time to ripen, and is also liable to become *scurfy* and white-coated. Time obviates the former of these disadvantages, and a coat of red paint is usually applied to conceal the other.

In making this kind of cheese, the milk is *run*, as it comes from the cow, unless it happens to be lowered by the small quantity of skimmed milk mixed with it. The curd is first broken with the hand and lading-dish, care being taken to let the whey run gradually off, to prevent its carrying away with it the "fat of the *cowl**." For thin cheese the curd is not broken so fine as in Gloucestershire: for thick cheese, it is crushed still finer; and for what is called *loaf-cheese*, (which is generally sold under the name of North Wiltshire), it is, in a manner, reduced to atoms. The whey is poured off as it rises, and the curd is pressed down. The mass of curd is then *pared* down, three or four times over, in slices about an inch thick, in order to extract all the whey from it; and is pressed and scalded in a similar manner to Gloucester cheese. After separating the whey, the curd is, in some dairies, re-broken, and salted in the *cowl;* while, in others, it is taken warm out of the liquor, and salted in the vat: thin cheeses being placed, with a small handful of salt, in one layer; thick ones, with two small handfuls, in two layers: *loaves*, with two handfuls, in three or four layers; the salt being spread, and rubbed uniformly among the curd. Wiltshire cheese is commonly salted twice in the press, where it remains, in proportion to its thickness; thin cheeses, three or four *meals*; thick ones, four or five; and *loaves*, five or six.

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* *Cowl* is a provincial term for a milk-cooler, or cheese-tub.

From the press the young cheeses are carried into rooms fitted up with shelves for their reception, where they remain, until they are cleaned, or until the shelves are full; being turned as often as the weather and their respective ages require.

The method of cleaning varies: in some dairies, the edges only of the summer cheeses are wiped, as the blue coat rises soon enough, and sufficiently to hide their roughnesses. In others, they are merely scraped dry, or washed and brushed with a pail brush, without being scraped. From the shelf-room, they are taken to the cheese-lofts, or rooms, and spread on the floor, which is repeatedly cleaned, by rubbing it with cloths, but not prepared with succulent vegetables; except for old thick cheeses, in order to prevent or kill mites, to whose depredations they are liable before they are sufficiently ripe for the market. In this case the leaves of the elder are principally used*.

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* Marshall's Rural Economy of Gloucestershire, &c. vol. ii. p. 161-179.

SECT. II.

Foreign Cheeses.

DUTCH CHEESE is prepared in the manner generally adopted in Cheshire, except that the Dutch substitute the muriatic acid, or spirit of salt for rennet. Hence their cheese not only acquires a sharp saline taste, but is also said to be exempt from the depredations of mites. Its richness must be ascribed to the luxuriant vegetation in the Low Countries. The Gouda cheese, is particularly celebrated.

PARMESAN CHEESE, according to the observations made on the spot, by Mr. Pryce[*], and Mr. Arthur Young[†], is wholly made of skimmed milk, in the following manner. Two meals, the evening's milk after having been skimmed in the morning, and standing till sixteen hours, according to the Italian computation of time, or till ten o'clock of our reckoning, and the morning's milk, which was skimmed about two hours after it is drawn from the cow, were mixed together. At ten o'clock, this milk, consisting of five brents and a half, (264 quarts English measure), were suspended in a copper cauldron, resembling an inverted bell, by a crane over a slow wooden fire. At the expiration of nearly an hour, the milk having been frequently stirred, was about 82 degrees of Fahrenheit's thermometer. The dairy-man then took a ball of rennet, about one ounce in weight, and squeezed through a bag into the milk, which continued to be stirred in the mean time. The copper was then removed from the fire by means of the crane, and, at a few minutes past twelve, the coagulation had taken place. The curdled milk was freely stirred up, and allowed to stand a little, until the whey should, in some degree, separate.

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[*] Bath Papers, vol. vii.   [†] Travels in France, vol. ii.

At one o'clock, the cazaro, or dairy-man, ordered his assistant to work the curd, with a stick made for this purpose, which had nine small pieces of wood, fixed by their middle, in the end of it, forming nine points on each side. The curd being reduced, by this contrivance, to a small grain, and left to subside, until the whey was nearly clear on the surface—part of this was taken out, and the cauldron was again turned over the fire. It was now brought to a heat, somewhat below boiling; and a quarter of an ounce of saffron was added, to impart a slight degree of colour. In the mean time, to prevent the curd from being singed or burnt, it continued to be stirred by the assistant, with a stick, similar to that above described, but with only four smaller sticks at the top, forming eight points, four on each side, and each point being about nine inches in length; and the dairyman also examined it from time to time, between his finger and thumb, to ascertain the exact moment when the curd should have become sufficiently solid.

In the course of an hour and a half, when the curd had acquired the requisite degree of firmness, the cauldron was removed from the fire, and the curd allowed to subside. The dairy-man then drew off about three-fourths of the whey; poured round the bottom of the cauldron three or four gallons of cold water, to cool it, so that he might handle the curd; and below this passed a cloth, the corners of which were gathered up; thus the curd was brought up and placed in a tub to clear. When drained, it was put into a *sassaro*, or wooden hoop, and about half a hundred weight laid upon it, for half an hour: the cloth was then removed, and the cheese, being replaced in the hoop, was laid on a shelf. Here it remains for two or three days, at the end of which it is sprinkled all over with salt; and this sprinkling is repeated every second day, for about thirty days, if it be summer, and for about forty or forty-five days, if it be winter; after which, no farther attention is required. During the progress of salting, they generally place two cheeses one upon another, in which state they are said to take the salt better than when laid singly on the shelf.

The whey, separated from the curd, is returned into the copper, and, after being heated, &c. as before, is made into an inferior sort of cheese, which is eaten by the labouring people.

Parmesan cheese derives its name from the Duchy of Parma, where it is chiefly made, and whence it is exported to various countries of Europe. The excellent pasture grounds of this country are watered by the Po: and the cows, from whose milk this cheese is made, yield it in great abundance: the best cheese is that which has been kept for three or four years, but none is ever sold, until it has been kept at least six months.

Swiss Cheese.—Of the processes adopted in the manufacture of cheeses in Switzerland, we have no correct information. Neufchatel is celebrated for a very fine sort of cheese made there, and resembling a wash-hand ball; and in the bailiwick or district of Gruyere, in the canton of Fribourg, the famous large cheeses are made, which pass under that name. They weigh from forty to sixty pounds each, and are packed in casks, containing ten cheeses: Gruyere cheese is exported to the most distant countries; it requires to be kept in a damp place, and should frequently be washed with white wine, to preserve it from the depredations of insects.

WESTPHALIA CHEESE.—The following account of Westphalia cheese has been given to the public by a German writer on Rural Economy, and was communicated to the British public by the late Dr. Willich, from whose valuable *Domestic Encyclopedia* it is extracted:

"After the cream is removed from the milk, when in a sub-acid state, the latter is placed near a fire, spontaneously to coagulate. The curd is then put into a coarse bag, and loaded with ponderous stones to express the whey: in this dry state it is rubbed between the hands, and crumbled into an empty, clean milk-vat, where it is suffered to remain from three to eight days, accordingly as the cheese is intended to be strong, or mild. This part of the process is called "skinning," or more properly, *mellowing;* because it undergoes the putrid stage of fermentation, and acquires a coat, or skin, on the top, before it is taken out of the vessel, and kneaded into balls, or cylinders, with the addition of a considerable portion of caraways, salt, and butter; or, occasionally, a small quantity of pounded pepper, and cloves. But, if it be too far advanced in the mellowing process, a third part of fresh curds, likewise crumbled into small pieces, is superadded, to prevent, or correct its putrid tendency. In short, the whole mass requires a powerful hand to form a complete union of parts; for it is very apt to corrupt, when imperfectly kneaded. As the pieces, when moulded, are of small size, not exceeding three or four ounces each, in weight, they soon dry in the open air, and are then fit for use. It is, however, necessary to turn and clean them, as well as to shift their places every day upon a board, in order to promote their maturity. After being nearly dry, they are sometimes (for the palate of epicures) suspended in a wood-fire chimney, by means of a net, for several weeks, or months: and both their taste and flavour are said to be remarkably improved, whether kept in a dry air, or subjected to the action of smoke."

This cheese, M. Hochheimer, (the writer above alluded to), affirms to be preferable to the Dutch, Swiss, and even Parmesan cheese.

Potatoe Cheese.—There are three sorts of this curious article prepared in Germany: we shall, however, describe only that sort which appears to us the most plausible. The best mealy potatoes are selected, and half-boiled in steam; as, by bursting, their flavour and efficacy are diminished. When cool, they are peeled, and finely grated, or beat into a pulp with a wooden pestle. Three parts of this soft mass, and two parts of sweet curd, after expressing all its whey, are kneaded together, and allowed to stand two or three days in warm, and four or five days in cold, weather. The mixture is then formed into small pieces, like those of Westphalia cheese, and dried in a similar manner.

But, says M. Hochheimer, if you wish to procure a *more delicious potatoe cheese*, take only one part of potatoes, and three of the curd made of sheep's milk; let the kneaded mass remain three or four days in a vat, to become mellow; then put a stratum of it, one inch high, into a small firkin, strew a few lilac flowers, or caraways and mace, over it; spread a little fresh butter over these aromatics; then form another layer; repeat the same mode of seasoning the cheese, and proceed in a similar manner to the top of the vessel. When this cheese has been kept for some days, in a dry, airy place, without being exposed to the sun, it is *said* to exceed, in taste, the best sort made in Holland, and to possess the additional advantage, that it improves with age, and generates no vermin *.

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* Domestic Encyclopedia, vol. i. pp. 501, 502.

Hard and Spoiled Cheese may be restored in the following manner:—Take four ounces of pearl-ash, and pour sweet white wine over it, until the mixture ceases to effervesce. Filtre the solution, dip into it clean linen cloths, cover the cheese with them, and put the whole into a cool place, or dry cellar. Repeat this process every day, at the same time turning the cheese; and, if necessary, continue it for several weeks. Thus, the hardest and most insipid cheese, it is affirmed, has frequently recovered its former flavour.

NOTE A.

(*Referred to, Page* 14, *supra*).

THE apparatus already described for the ventilation of a milk-house, is capable of more extensive application; and, by a contrivance of this sort, prisons, and damp confined cellars might be completely ventilated at a very trifling expense. For this purpose, the ventilating pipe might be carried up on the outside of the south wall of the house, and attached to it, so as to admit of being made of a considerable breadth and length, and, consequently, of great power, without being liable to accidents from wind: and, though the place to be ventilated should be above the level of the bottom of this pipe, it would be of no consequence, or however distant from it, if a communication were made from the bottom of the ventilator into the apartment, by means of a close pipe; nor would it, in this case, be very material, how much the pipe might be bent to get clear of intervening objects.

In the application of the apparatus, upon the large scale here described, the opening between the two roofs need not exceed one foot, although the aperture between the walls should be four or six feet.

THE END.

London: Printed by B. M'Millan,
Bow Street, Covent Garden.

(2)

ON

THE MANAGEMENT

OF

FARM-YARD MANURE,

AND ON OTHER

RURAL SUBJECTS,

BY

FRANCIS BLAIKIE.

New Edition Enlarged.

WITH

A PLATE AND DESCRIPTION

OF THE

INVERTED HORSE-HOE.

London;
PRINTED FOR JOHN HARDING,
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1821.
Price Two Shillings.

Printed by Howlett and Brimmer, 10, Frith Street, Soho.

TO THE PUBLIC.

THE Treatise on Farm-Yard Manure, and other Rural Subjects, was written purposely for the local situation of Mr. Coke's estates in the county of Norfolk; it was printed at his desire, and the first edition was distributed by that gentleman among his private friends, and to the tenantry upon his extensive estates.

The Publisher, having received numerous applications for the Work, from Gentlemen unconnected and unacquainted with Mr. Coke, solicited permission to reprint the Treatise, for public sale. —The request having been acceded to, with Mr. Coke's wonted liberality, he has the pleasure to present a new edition of the Treatise, in which some typographical errors of the former impression have been corrected.

LONDON, *May*, 1818.

ANOTHER Edition of the Work being demanded, the Author has been induced to make some additions, explanatory of the system recommended by him.

Dec. 1819.

CONTENTS

Page.

FARM-YARD MANURE. 3

Of the proper Form of Dung Yards, &c. . . . 6

Preparing Dung-heaps. 8

Compost. 11

Forming Dung-heaps or Pies in Turnip Fields. 13

Sowing Turnips. 15

Preparation of Manure late in the Spring. . 15

Hints on Road-Making. 17

Additional Remarks on the Selection and Preparation of Earth for Compost. 27

On Breaking up old Pastures, &c. 31

Description of the Inverted Horse-hoe, invented by the Author, with a Plate. 37

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TO

THOMAS WILLIAM COKE, Esq.

HONOURED SIR,

AFTER the minute inquiries into the subject of Manures, and the copious elucidation thereof upon chemical principles, carried on and developed by able philosophical men, it will appear presumptuous in me (a humble individual, having no pretension to scientific knowledge) thus taking up the pen, and attempting to follow such high authorities in explanation, and even in some respects advancing opinions at variance with theirs.

But, Sir, as the published reports of those eminent men's labours rarely fall into the hands of practical farmers, and are but imperfectly understood by them, I am induced to step forward and endeavour to express my ideas upon a subject so important to agriculturists, in a plain manner, and not liable to be misunderstood by practical men, to whom the following hints may prove more acceptable, from being the result of practical experience, and not founded on theory alone.

Although I address myself to you, Sir, at the present moment, I may in fact be considered as attempting to explain my sentiments to the numerous intelligent, and highly respectable tenantry upon your extensive *Norfolk* estates, men whose liberality will, I am convinced, excuse any harsh expression which may drop from my pen while attempting to deliver my sentiments upon a subject with which their respective interests are inseparably connected. Some men, who have had the advantage of superior information, will probably consider the greater part of the following observations as extraneous, unnecessary, and perhaps uncalled for; and to such men they actually are so, but they will please to recollect, there are many very meritorious occupiers of land, who have not had the same means as themselves of obtaining information upon agricultural subjects, and that to such persons the following hints may be of service; and I may be allowed the privilege of saying, without much fear of contradiction, that it sometimes happens, where farmers have, by means of precept, example, or dint of experience, obtained a competent, or even superior, agricultural knowledge, they do not always practise to the extent of their information. *A monitor is a wholesome physician for the frailties of human nature, though not always an acceptable one.*

I will now, Sir, enter upon my subject, and will your permission, (with a view to ease and free-

others of [illegible] [illegible] useful hints dom in expression), consider myself as addressing my remarks to your tenantry.

I will not attempt to enter upon the wide range of Manures *generally*, but confine my remarks *more particularly* to what has been aptly termed the Farmer's Sheet Anchor, FARM-YARD MANURE.

FARM-YARD MANURE.

MY observations and experience justify me in stating, that the husbanding of Farm-yard Manure is (generally speaking) either imperfectly understood, or not sufficiently attended to in the county of Norfolk.

The principal error in the common method of manufacturing farm-yard dung, in Norfolk, originates in the prevailing custom of keeping the dung arising from different descriptions of animals in separate heaps or departments, and applying the same to the land without intermixture, and in an improper state.

It is customary to keep the fattening neat cattle in yards by themselves, and the manure arising from them is of good quality, because the excrement of such cattle is richer than that of lean ones: fattening cattle are fed with oil-cake, corn, Swedish turnips, or some other rich food; and the refuse and waste of such food thrown about the yard, increases the value of the manure; it also attracts the pigs to the yard. Those industrious and useful animals rout the straw and dung about in search of grains of corn, bits of Swedish turnips, and other food, by which means the manure in the yard becomes more intimately mixed, and is proportionally increased in value. The feeding troughs and cribs in the yard should (for obvious reasons) be shifted frequently.

The *store* neat cattle are also kept in yards by themselves. The manure arising from them is of a very inferior description, and it frequently happens that a superabundance of straw is thrown out of the barn at one time, more than the stock in the yard can tread down properly: besides there is not now the same inducement for pigs to rout the straw about in the yard, as there was previous to the introduction of thrashing machines. The barn door in the *store* cattle yard is now the principal attraction for pigs, and they in a great measure neglect the other parts of the yard, unless where the stock of pigs kept is so large, that they are compelled, by the imperious law of necessity, to seek for their sustenance in a more distant and less productive station than immediately at the barn door.

The horse dung is usually thrown out at the stable doors, and there accumulates in large heaps. It is sometimes spread *a little* about, but more generally not at all, unless where necessary for the convenience of ingress and egress, or perhaps to allow the water to drain away from the stable door. Horse dung lying in such heaps, very soon ferments and heats to an excess: the centre of the heap is burned or charred to a dry white substance, provincially termed *fire-fanged.* Dung in this state loses from 50 to 75 per cent. of its value.—The diligent and attentive farmer should guard against such profligate waste of property. The remedy is easy, viz. by never allowing the dung to accumulate in any considerable quantity at the stable doors. Suppose it was an established rule, that every day, as soon as the yard-man has gone through his regular routine of morning work, such as foddering cattle, feeding pigs, &c. he should take a horse, or some other draft animal, with a light cart, and remove the horse dung from the stable doors, and spread it about the *store* cattle yards. To this plan will be objected the pleas of trouble and expense:—In answer, I have to say, *trouble* should never be considered by industrious farmers: and I think I can readily prove, there will be no additional expense in carrying the plan into effect. The yard-man having finished his morning's work of foddering cattle, feeding pigs, &c. seldom does more than idle about the yard, and lean upon his fork, until the stock require a second supply of food. His spare time would be more beneficially employed in removing the horse dung, which, at most, would not be more than half an hour's job a day. There generally is, or always ought to be, about every farm premises, a light cart, for what is called *odd jobs*. These carts will be very suitable for removing the horse dung; and as to animals to draw those carts, there are few farms without having one or more idle horses, or other beasts of burden, upon the establishment; such, for instance, as a favourite old back-horse, a mule or poney to carry the errand boy, a mare that has a foal, or a horse *a little* lame, and not fit for constant work; an old working ox turned off to fatten; a bull, (where one is kept), a little gentle work would do him good, inasmuch, as it would keep him more quiet in the pasture; or even suppose the master or mistress's gig horse was used occasionally for half an hour of a day, at dung cart, (when not otherwise wanted), it would be of great service in keeping the horse in regular exercise, and by that means prevent fatal accidents, which frequently happen where high-spirited gig horses are not kept in constant exercise.

The dung from the feeding hog sties should also be carted and spread about the *store* cattle yard in the same manner as the horse dung.

Of the proper Form of Dung Yards, &c.

OPINIONS are much at variance as to the proper form of dung yards: some theorists recommend the yards to be made so concave as almost to amount to a *well* shape, giving as a reason in support of their opinion, that the virtues of dung can only be preserved by being saturated in urine, or some other moisture. Others again assert, that dung yards should be formed convex, and assign as their reason, in support of that form, that farm-yard dung should be kept dry. Practical experience points out that a medium between those two extremes is the best, and a yard a little hollowed is the most common shape.

Much has been said and written upon the subject of the valuable properties of urine, and of the sweepings of farm-yards, as manure for grass land. It has been recommended to collect the whole wash of the farm-yard in reservoirs, and to convey it from thence into the fields in water carts; but this theory should not be reduced into practice, unless it is ascertained that the benefit to be derived from the manure so conducted, covers the expense.

It is a good method (where situation will admit of the practice), to collect the wash of farm-yards into tanks, where a body of water can be thrown into it, sufficient to effectually irrigate some adjoining piece of grass ground, situate upon a lower level. It is also an advisable method to throw litter, scourings of ditches, and such other refuse into the tanks, in sufficient quantity to absorb the urine and wash of the yards, which run into them. Compost, so collected, is admirable top dressing for permanent grass lands, or for young clover layers.

Preparing of Dung-heaps.

But to revert to the subject of farm-yard dung: it is a common practice, (previous to the dung being drawn out of the yards into the fields intended for turnips), to prepare what are called *good bottoms* for the reception of the muck. This is done by collecting considerable quantites of clay, marl, or such other materials, in heaps, where the dung is to be placed: those bottoms are formed to the squares (length and width), of the intended dung heaps, and are from 12 to 18 inches thick. This is done with an idea, that the juices of the dung will *descend* into the bottoms. (The fallacy of such reasoning will be pointed out hereafter). The bottoms being prepared in the fields, the dung is then carted to them from the yards: in this operation, the materials of the bottoms are pressed down very close, by the carts constantly turning upon them when delivering their loads; the carts are tipped up, and the dung shot out. Men are placed at the heaps, who throw the dung up *lightly* with forks to the height of five or six feet, making the heaps to cover the square bottoms previously formed. In clearing the yards, it is customary to begin on one side of a yard, going regularly forward, until it is emptied, and then begin on a second, by which means the dung arising from different descriptions of animals is kept apart, and is ultimately applied to the land without intermixture; and as to the horse dung, *the residue of it* which is left from fire-fang and charring, is considered strong dung, and as it is generally understood that a smaller portion of it than of common yard dung will answer the intended purpose, it is usually, (as a point of economy), to save carriage, taken to the most distant parts of the farm, and this very frequently without any reference to the nature of the soil (whether clay or sand) to which it is to be applied.

careful

Dung-heaps formed in the manner I have described, (when the dung is good for any thing), very soon ferment to a violent degree. The gasses ascend and evaporate: the juices, alas! in place of descending into the hard beaten clay bottom, as was expected, ooze out at the side of the heaps, and are soon dried up and lost. In a short time the fermentation subsides, and leaves the centres of the heaps burned or charred, while the outsides of the heaps are dried up to chips by the natural effects of sun and wind. In this state these miserably mismanaged heaps of dung remain until the near approach of the turnip sowing season; they are then turned over, and the clay bottoms mixed with the dung; a partial fermentation succeeds, (and this turning and mixing the bottoms form the only rational part of the manufacturing process), for by this improvident system, the quality of the dung is not only materially deteriorated, but the quantity very much reduced, so much so, that by the time the farmer has sown half his turnips, he finds his dung expended: he has then recourse to oil cake, or perhaps sows a part of his turnips without any manure at all. If the soil is of a nature to produce turnips almost spontaneously, there will be a crop even under the worst management; but when not of that happy admixture, and managed as I have before described, it follows as a matter of course, that the crop fails; nevertheless, the farmer is so much of a philosopher, that he consoles himself with the idea that he has done his duty by the land, believing that it is naturally so *unkind for turnips*, that it would be a perfect miracle, if he was to have a good crop of them upon such land.

And here I must beg leave to apologize for the high colouring of the foregoing strictures. It is certainly neither my wish nor intention, more than my duty or interest, to give offence to the respectable body of men to whom I may be considered as applying the foregoing observations; but I consider it in some degree necessary for my purpose to rouse the feelings *to a spirit of inquiry;* and having done so, I ask the candid observer to take an impartial view of the subject, and say whether these things are so. I may be told, that to speak the truth is in some cases a libel; if so, I stand convicted: however, if in speaking the truth in the present instance, I provoke an inquiry which may in the result terminate to the advantage of the parties concerned, I shall consider myself a fortunate railer indeed, however uncourteous my remarks may appear. As it is a failing in human nature too frequently to misinterpret our friends' best intentions, particularly where people cannot bear to be told of their faults; and as it is more easy to see others' faults than one's own, I take it for granted, that the majority of the readers of the foregoing observations will consider them more applicable to their neighbour's system of management than to their own. I am, however, not without hopes, that the liberal minded, and unprejudiced will acknowledge at once that the cap fits themselves, and *from such men I entertain the greatest hope of improvement.*

Compost.

HAVING pointed out what I consider the principal errors in the common method of husbanding farm-yard manure, I will now endeavour to explain my ideas of what I consider a more perfect system; and if I am correct in the opinion I have formed on the subject, I will venture to say, there will be no difficulty in producing *upon the farm* a sufficient quantity of yard muck or compost to manure the whole of the turnip land upon any farm, in a medium state of fertility, cultivated upon the four course husbandry; and if my premises are correct, the occupier may then reserve the whole of his stipulated quantity of oil-cake for his wheat, that description of manure being certainly better adapted to the wheat, than to the turnip crop.

As the great object I aim at in the following hints is to improve the quality as well as to increase the quantity of farm-yard manure, I strongly recommend, indeed I consider it indispensably necessary, that all descriptions of farm-yard dung should, in the first instance, be as intimately mixed together as possible, and that particular attention should be paid to the husbanding of the horse-dung, which should without fail be removed *daily* into the store cattle yards in the manner I have previously recommended. An abundant stock of pigs should always be kept in the yards: no dry straw should be left to blow about the stack yards; all should be brought into the cattle yards. Nettles, thistles, and other coarse weeds, (not in seed), should be brought into the yards, and not allowed to die and waste in the fields and ditches when they are cut down. The horses kept on the farm should be fed with green food in the yards in the summer months, and they should also be allowed to run loose in the yards in winter, having stables or sheds to go into at pleasure. The yards, stables, and sheds, should at all times be kept well littered with straw. The soap lees from the farm- se should be carefully preserved, and thrown upon the dung in the yards: saw-dust, leaves of trees, road scrapings, scourings of ditches, in short, all animal and vegetable substances should be carefully collected, and thrown into the farm-yard.

Forming of Dung-heaps or Pies in Turnip Fields.

WHEN it is found necessary to empty the dung yards *early in the season,* whether with a view to make room in the yards, to expedite spring work, or to employ the teams in unfavourable weather, when they could not otherwise be employed to advantage upon the farm, I recommend that preparation should be made in the usual manner for the reception of the dung heaps in the intended turnip fields, viz. by collecting large heaps of clay, marl, or such other materials. The bottoms for the heaps should not be laid above six or eight inches thick of the material, and a large quantity of it should be placed in rows on each side of the bottoms marked out; the dung should then be drawn out of the yards, and placed upon the bottoms; but not in the usual way of throwing it up *loosely, to cause fermentation;* on the contrary, by drawing the carts with their loads *upon the heaps,* for the purpose of compressing the dung, and thereby *preventing fermentation.* One or two men (according to the number of teams employed, and distance from the yards), should remain contantly at the heaps while the teams are at work, on purpose to spread and level the dung regularly, so as to render the ascent easy for the succeeding teams as they come with their loads.

If the dung has not been previously mixed in the yards, it should be so in drawing to the heaps, by taking up a few loads from one yard, and then a few from another, alternately, and even from the same yard the loads of dung should be taken from different parts alternately, for the dung is not of equal quality, nor made with the same regularity in all parts of the yard.

The coal ashes, road scrapings, and all other collections of manure about the farm-house, should also be carried to the dung heaps in the fields, and when the heaps are raised as high as convenient for the horses to draw up, several loads should be shot up at the ends of the heaps, for the purpose of making them up to the square of the centre: the whole heaps should then be completely covered with the marl and clay, or soil previously collected in rows by the sides of the heaps; and if there should not have been a sufficient quantity of material collected in the first instance, more should be got ready without loss of time, so as to effectually inclose the dung heaps in *crusts*, and they are thenceforth denominated *pies*. The dung will be preserved in the pies in a very perfect state, with little or no deterioration or diminution without fermentation, and without loss by exhalation or evaporation. The pies should remain in this state until within ten days or a fortnight of the time the manure will be wanted for the turnip ground, when they should be turned carefully over, and the crust, top, bottom, and sides, intimately mixed up with the dung. When the turning is completed, immediately plough several furrows of the natural soil all around the heaps, and with the loose earth ploughed up, again coat the heaps all over: the pies will then take a gentle fermentation; the earth intermixed with and covering the dung, will absorb the juices and gasses of the dung, and the compost come out in a fine state of preparation for using on the turnip land.

Sowing of Turnips.

WHEN turnips are sown in the Northumberland ridge system, the drills should be split open, the dung taken from the pies, and spread in the rows, then covered up, and the seed sown immediately in the fresh earth: the whole operation should, if possible, be completed in the same day, when every ridge or drill forms a little hot bed, to encourage the vegetation of the plants, and force them speedily beyond the reach of the turnip flies.

Preparation of Manure late in the Spring.

WHEN dung is taken out of the yards late in the spring, or only a short time before it is wanted for the turnip ground, the preparation should in some degree differ from the foregoing, because of the pies or compost heaps having less time for incorporating. I recommend the following process for preparing dung late in the spring. First, let the bottoms and side heaps of earth be provided, in the same manner as for the winter heaps, but the dung should not be carted upon the heaps to compress them, and prevent fermentation, as in winter; on the contrary, the dung should be thrown up lightly with the fork upon the bottoms, and the side heaps of earth mixed intimately along with the dung, which answers the double purpose of reducing the straw part of the dung to a proper state for applying to the land, and prevents an excess of fermentation in the centre of the heaps. When the heaps are raised sufficiently high, and extended to cover the squares of the bottoms prepared, the natural soil of the field should be ploughed up all round the heaps, and thrown upon them, in the manner here before directed; the pies will then take a gentle fermentation, and soon be ready for use. The time required for preparing the manure in this manner must depend upon the strength of the dung, and the quantity of clay or marl thrown up along with it. Experience will soon point out the proper quantity of marl to be applied, and the necessary time for the pies to remain before they are used. Turf turned up for a year preceding, on wastes by the sides of roads.

makes excellent pie meat. Good compost heaps applied to land have the effect of renovating soils worn out by arable culture and stimulating manures.

Objections (on the score of expense) will be raised against the system I have recommended, but when it is considered that the greater part of the additional expense is in manual labour, surely that objection should have no weight in the scale, if weighed in balance against the ultimate benefit to the farmer, and the highly creditable method of employing the superabundance of labourers, or excess of population with which the landed interest is at present burthened; in preference to the customary method of supporting the extra labourers and their families as paupers, or which is much the same thing, employing such labourers in what is called repairing the roads, that is, (according to the common practice), throwing the *dirt* from the sides into the centre, and thereby creating a *job* for some other persons to throw the *dirt* out again.

Road-making.

THIS remark leads me to make a few observations on the subject of road-making, a subject that, although it forms an integral and principal part of rural economy, is but seldom much attended to by those whose interests are most intimately concerned in having good roads.

In a country like Norfolk, where the soil is generally light and dry, and good materials frequently plentiful, much less expense, attention, or ingenuity is required to keep roads in good order, than in districts less favourably circumstanced, and the greater part of the roads in Norfolk are kept in good order; but there are, I am sorry to say, (I speak feelingly), *some very striking exceptions to the general rule.*

The following are prevailing errors in the first formation of roads, viz. omitting to underdrain springy lands, or retentive subsoils; not carrying off (by side drains) the surface water arising from the adjoining lands through which the roads pass, and in neglecting the *inclined plane*, or fall for the water *length-ways*, of the road.

Some eminent scientific men have differed in opinion respecting the form of roads, viz. whether a *concave* or *convex* form is most proper, and both opinions may be supported by well-founded arguments. The vestiges of the Roman roads left in this country indicate that that wise people formed their roads upon the inclined plane and *concave* principle. In modern times the celebrated Bakewell, of Dishley, in Leicestershire, (whose memory will long be revered by agriculturists and breeders of farm stock), was a great advocate for *concave* roads, as was also his contemporary and intimate friend Mr. Wilkes, of Measham, in the county of Derby. Under the patronage and by the direction ose two eminent men, several well-formed *concave* roads were made and completed in the midland counties. Those roads have now stood the test of many years' experience, and the principle on which they were made has been subsequently followed by practical men in those counties. In some instances the hollow or concave roads have failed, where they were made with bad materials, upon wet bottoms, not thoroughly underdrained; but in general they are found to answer much better than high convex roads: because, a heavy loaded four-wheel carriage, passing along the centre of a *concave* road, presses an equal weight upon the wheels; and as the middle of the road is the lowest, the pressure inclines to the centre, consequently does not shake or loosen the frame of the road. Not so in a convex road, when raised in a high arch, (which is frequently the case), for it is impossible to keep a heavy-loaded carriage in a direct line along the middle of such a road; the carriage naturally veers to one side or the other, and the greater part of the weight of the load hangs upon one wheel, which not unfrequently breaks down from such unequal pressure. The road is also cut into deep ruts; those fill with water from the first shower, which stagnates in the ruts, and saturates the road to the foundation. The succeeding carriage wheels jam into the ruts, cut them still deeper, shake the road to its centre, if not cut it quite through.

Convex roads ought to be very well made with good materials, and particular attention should be paid to keeping the ruts well filled up, so as to cause the water to fall over *the sides* of the road; for it seldom happens that the projector of a convex road considers it necessary to pay any attention to the fall for the water length-ways of the roads: his ideas are rivetted to the principle, that water will not stand upon a round road; and so far correct, were it not for the ruts, which for the preceding reasons *must* take place.

A concave road is less liable to have ruts, and require less attention in keeping in repair than a high convex one: the water naturally runs along the inclined plane from the higher to the lower levels, and then forces its way into the side drains.

There are also many well founded objections against roads being made too much concave, but it is not necessary to mention them at present, as the principal object of these remarks is to point out and endeavour to correct the prevailing error of raising carriage roads so high in the centre, which is carried to such an excess in some instances, as to endanger the lives of the passengers who venture to travel upon them.

The form I recommend is a medium between the two extremes: the road may be a little elevated in the centre, but I consider the principal object which should be attended to in the formation of roads, is *the inclined plane,* or fall for the water longitudinally of the road, and this is so absolutely necessary that where the road has to pass over a level or dead flat, (which seldom happens), the bed of the road should be formed with an artificial rise and fall. When the road passes down a long descent of ground, it should be so formed as to lead the water into the side drains at short distances thereby preventing the water from guttering, which it would do if allowed to run any distance upon the road. When the bed of the road is first formed, it should be well rolled or carted upon, and all irregularities filled up; the hard materials should then be laid on in a sufficient body in the first instance, for it is a bad method to begin with a temporary covering, which would soon cut through, sink into the bottom, and be lost. The large stones should be carefully broken into small pieces, otherwise they will not cement together. A principal error in the Norfolk method of repairing roads is in laying on field stones without breaking. A moment's reflection will shew that large *round* bodies *cannot*, and that small acute angles *will* unite to form a firm base. When large round field stones are broken small, they form acute angles; those joint in with each other, and take an equal bearing of the pressure which comes upon them: not so with unbroken round stones; they always remain loose, and carriage wheels pass *through*, not *over* them, as they ought to do, which causes very great additional draught; and when such stones are put upon high cobbling roads, it renders travelling very unsafe for a time, until the stones are pushed over the sides of the road by the carriage wheels, and thereby leaving the centres of the roads in much the same state as before they were attempted to be repaired, with all the time, labour, and expense lost.

Another custom, which cannot be too severely censured, is the imprudent and improvident system of laying bad materials upon roads, when good materials can be conveniently obtained. It is not uncommon to see perfect dirt or sand laid upon roads, which is adding fuel to fire, and makes the roads worse than before. The error of this system may be readily explained by calculation.

Suppose the distance from the gravel pit to the part of the road intended to be repaired is one mile, a team carrying six loads per day, travels twelve miles, exclusive of the distance going to and from work. I calculate the expense of a team of three horses, with a man to drive, including wear and tear, at 14s. per day, and the expense of digging and filling the gravel, at 4d. per load, making the whole expense 16s. per day, for doing no good whatever, but on the contrary, doing a great deal of injury, viz. by cutting up one part of the road by the carriages passing along it in attempting to mend another part; or, in fewer words, making two holes in trying to stop one.

Now, supposing that an additional 4d. per load was allowed for the gravel, it would then be riddled; and I maintain, that *three* loads of *riddled* gravel will be more efficacious in repairing roads, than *six* loads of unriddled; consequently, half the carriage will be saved.

The comparative statement will then stand as follows;—

	£.	s.	d.
To six loads of *unriddled* gravel, and a team for *a day*, carrying the same	0	16	0
To three loads of *riddled* gravel, and a team for *half a day*, carrying the same	0	9	0
Saved per day, by using riddled gravel...........	0	7	0

Besides less injury done to the roads in carting: and what is still of much greater importance, the farmer having his team only half the time employed upon the roads, leaving the other part of the time to be beneficially employed upon his farm.

Mending the roads is sometimes used as a plea in extenuation of the injurious practice of picking the stones off the land: but I consider the plea inadmissible, because, where there are many gravel stones on the surface, it is a sure indication that a gravel pit may be opened to advantage at no great distance. But a still greater objection rests in the injury the land sustains from such treatment, particularly light soils, the staple of which is weakened, and the intrinsic value reduced in a very material degree, by having the stones picked off. Indeed, I affirm, that no stones should ever be picked off sandy gravelly soils, (and but seldom from any other description of soils), unless when the stones are so large as to impede the progress of the implements necessary to be used in cultivation. Clovers and grasses intended to be mown, should always be rolled down at a proper season, after the larger stones are picked off.

It is a disgusting practice, and cannot be too severely censured, to pick the field stones into heaps in the fields, and there allow them to lie, as is frequently the case, the year round. This practice is unpardonable in the highly-cultivated and justly-celebrated county of Norfolk, a county to which most others in the kingdom look up for example. Yet, notwithstanding the general proficiency of the Norfolk Farmers, I may justly apply to them the adage of "*Use is second Nature,*" (let it be remembered, I speak in general terms, for there are very many exceptions), in respect to the stone heaps; for the farmer rides over his fields amongst those heaps of stones with seeming unconcern, as if unconscious of the injury he has sustained by having had the stones picked off his land in the first instance, and afterwards, by their being left in heaps in the fields to destroy the herbage they lie upon.

In this state the stones lie from month to month, nay, from year to year; and there are instances, (though not frequent), where the stones are not removed at all, but are spread about again, and ploughed down when the land is to be broken up in preparation for the succeeding crop of corn.

With this severe (I am sorry to say) well founded reproach, I conclude my present remarks. In my hints upon the different subjects I have here alluded to, I have endeavoured to point out a few errors, with a view to correct and improve them. Although my remarks appear to be, and are in fact, a little severe, yet I trust the liberal-minded Norfolk farmers will receive them as (they really are) *well-intentioned.* Those gentlemen may rest assured, that although I have considered it a duty incumbent upon me to point out a few prominent errors, there is no person more sensible of their general merits than I am, and no one more ready to bear testimony to their indefatigable industry, intelligence, and general good practice as agriculturists; and this I may safely say, without fear of being reproached as a flatterer by any person who has read the foregoing remarks.

REMARKS

On the Selection and Preparation of Earth for Compost.

On breaking up old Pastures, &c.

(In a Letter addressed to the Publisher.)

I AM happy to hear that your speculation in publishing my little treatise on FARM-YARD MANURE, has so fully answered your expectation, as to already call for another edition.

I DO assure you, it gives me great satisfaction to find that any of my weak efforts in forwarding Mr. Coke's patriotic views, in diffusing useful practical knowledge in agriculture, and other rural affairs, should be well received by the public.

I HAVE hardly any additional remarks to make upon the subject of Farm-yard Manure, but I think a little explanation upon a very particular point absolutely necessary; and this I will now endeavour to give. I allude to the rotting of old turf, *previous* to its being used in composts.

I have reason to believe, that my recommendation in the selection of earths for adding to compost heaps, has in many instances not been strictly attended to; and that in consequence much disappointment, and even serious losses, have been sustained. In the little treatise in question, I make a concise remark, which will be found in page 16 of your Pamphlet, viz. "Turf turned up for a year preceding, on wastes by the sides of roads, makes good pie meat." I am now aware that I ought to have assigned a reason for recommending that the turf should be turned up *a year preceding the time it is intended to be used.* My remark would then have attracted more particular attention, and have put some cultivators (inexperienced in such matters), more upon their guard against running the hazard of using *raw turf* for such purposes.

By way of introduction to my subject I will first remark, that in many districts the grub worms (in addition to the wire worms), have this year committed great depredations, or rather devestation amongst the turnip crops: I admit that this is the case more or less every year, and more generally in very dry warm seasons, such as the present has been; but I am led to believe, that with proper attention much of the injury now complained of may in future be averted.

The grub worms I allude to are of different descriptions and characters; they are generated from the eggs of various sorts of flies. Natural instinct induces these insects to deposit their eggs in places of security, for which purpose they generally select dry old pasture, wastes by the sides of roads, old hedge row banks, &c. &c. and they very seldom select land kept in aration: the time necessary for their creation or regeneration varies according to the nature of the insect; for instance, butterflies pass through all their transformations in one season, while cockchaffers (May bugs), require three seasons to perfect their natural processes.

When turf and earth is carried from such situations as I have described, and used in composts without having been previously turned up and cultivated, myriads of eggs of flies and other insects are frequently carried away with the compost, and ploughed into the land. The grub worms feed upon turnips and other vegetable productions, until the time arrives for their passing into their chrysalis state, when they cease to require more food, and are afterwards transformed into flies. Now, as flies seldom deposit their eggs in land kept in aration, whether by the spade or the plough, it follows, that by turning up and cultivating old turf and hedge row banks a year previous to being used as manure in composts or otherwise, less danger need be apprehended from the ravages of grub worms, particularly of such as are the embryos of flies, which require only one year to perfect their transformations, and the species most destructive amongst corn and turnips are annuals.

The foregoing observations more particularly relate to land manured with compost for the turnip crop; but the same remarks are applicable to corn crops, for even those are not unfrequently attacked by grub worms, arising from causes in no material degree different from what I have already described; for instance, when a pasture is irregularly grazed in summer, as is frequently the case when confined to one description of stock, (more particularly horses), and when patches of rough foggage are left upon the pasture, the flies (amongst others the Harry-long-legs, whose grub is one of the most destructive), will select those spots for depositing their eggs, and suppose the pasture to be ploughed up and sown with oats in the spring following, the corn will in all probability be much injured by the grub worms, they will commence their operations and work of devestation at the places where they are hatched from the eggs, viz. where the rough pasture was left the preceding year, and from these places they will gradually extend themselves over the field, devouring all the corn plants which happen to stand in their line of march, until the time arrives, when the order of nature requires them to pass into their chrysalis state, preparatory to their again emerging into the creation, as flies.

Close and even fed pastures are not so liable, as uneven fed ones, to have grub worms of the destructive sort I have described. Top dressing of pastures a year previous to breaking up is a good preventive against damage by grub worms, and is a certain means of insuring a bountiful produce in the following rotation of crops. The earth is a safe bank, and repays ample interest for the deposits it receives.

On Breaking up old Pastures.

It too frequently happens, either through the cupidity, or more generally (especially of late years) owing to the necessities of the occupiers, that new broken up lands are cropped with corn in the most unmerciful manner, until the turf or vegetable substance is entirely exhausted. This improvident, and injudicious practice reminds one of the fable of the Goose with the Golden Eggs, and the moral to be deduced is similar.

A few years ago when corn rose to an unusual, and unreasonably high price, the practice of breaking up ancient pasture grounds was carried to an improvident extent: the system was advocated, encouraged, and recommended by some men eminent as writers, but mere theorists in the practice of agriculture. But I believe, (generally speaking), that both owners and occupiers, of such lands have had full time, and just cause, to repent, and reflect upon their indiscretion in having broken them up.

Two descriptions of permanent grass lands, viz. *very good*, and *very bad*, should never be converted into tillage, unless under particular circumstances; in the first, I reckon lands naturally rich, or placed in moist and low situations; in the second, lands naturally very poor, or placed in dry, and elevated situations: these observations are meant to apply exclusively to the British Islands, and I allow that even here, there may be some exceptions to the general rule, such as local situation in respect to markets, manufactories, &c. &c.

When old turf lands are converted into tillage, they should be treated with much greater kindness than they generally experience.

All lands having springy and retentive subsoils should be *thoroughly* underdrained before they are broken up for tillage. If the draining is not well executed in the first instance, it is seldom perfected afterwards.

Old turf broken up should never be exhausted by a succession of corn crops before it receives the necessary application of calcareous matter; the *turf* should be rotten, but not exhausted.

In Norfolk, and in many other counties, the calcareous substance is generally found in the subsoil at no great distance, frequently on the very spot, where it is wanted for applying to the surface. It appears in one or other of the characters of chalk, clay, or marl. In the Midland counties it is found in red, blue, or white marl, and in limestone of various hues. In the north it is found in the marls before described, also in shell marl from the bottoms of morasses, and in lime-stone; and in Ireland of all the foregoing descriptions, and in lime-stone gravel.

Land should never be laid down to grass in an exhausted, or impoverished state: there is an old adage, (and I think a very proper one), which says—Land should lay down to-day, ready to be called up to-morrow, if wanted. It is well to have Hob in the stable.

I have been insensibly led into the subject of breaking up ancient pasture grounds. It is one of vital importance, not only to the owners and occupiers, but also to the community at large. It would give me such satisfaction, to see the subject taken up, and entered into at large, by some well qualified writer, a practical man, one who can favour the world, not with theory alone, but with a much better test of knowledge, practical experience, aided by sound judgment.

From this digression, I again revert to my original subject of Farm-yard Manure.

The provident farmer is now called upon to pay more than ordinary attention to increasing and husbanding his farm-yard manure, either by forming compost heaps, or by any other judicious means in his power; indeed it has become an absolute case of necessity to do so, upon all light land arable farms. It is well known that the produce of straw was very limited in the last harvest, consequently the dung yards will be but scantily supplied with the principal ingredient for forming a bulk of manure; and owing to the very impolitic measure of laying a duty upon rape seed *imported,* combined with other causes, the oil cake produced from rape seed, (so necessary for supporting the agriculture of this district, as well as that of many others in the kingdom), has risen to a price such as almost to amount to a prohibition of the use of that excellent manure, particularly applicable to, and efficacious in, producing good crops of wheat, even upon very moderate or inferior land; I much fear that the ill effects of this injudicious measure will be but too soon, and too severely felt, not only by the grower in the first instance, but ultimately by the consumer, for I am sorry to say, that in this district, and I apprehend a similar effect, from like causes, in other districts, a considerable extent of land has been sown with wheat without having had *any* manure applied for the crop; land, which, under other circumstances, would have been well dressed with oil cake. The result may be readily anticipated.

EVERY experienced cultivator well knows the great danger to be apprehended from allowing land of any description to retrograde in its state of cultivation; but more particularly so, land naturally weak, and only brought into a state of fertility by superior culture, and copious applications of enriching manures; the loss in this case is almost irretrievable, when the calamity proceeds to a certain extent.

LANDS such as I allude to, require continual nursing, as the farmer terms it; nevertheless, the greater part of some of the best cultivated districts in this kingdom consists of such land. This assertion will be understood, and, supported by the concurrent testimony of those who are acquainted with the subject; while it will appear paradoxical to others, who have not turned their minds to inquiry on such matters: those will naturally conclude, that the most intelligent farmers would endeavour to possess themselves of the best land; and so in fact they do, when they have a favourable opportunity; but there are certain causes, not necessary for me to explain, which operate against the measure as a general rule, and it more frequently happens, that the most enterprising farmers are situated upon the inferior lands.

I SHALL now conclude my remarks on this subject, at least for the present. They are at your service, to be dealt with as you think proper. You may either publish the whole, or any part thereof, as you may judge likely to be either interesting or instructive to the public.

THE occasional productions from my pen on agricultural subjects, speak for themselves, and render it unnecessary for me to inform the public that writing *is not* my profession. My reason for attempting to write upon such subjects is explained in the commencement of this letter. If I can contrive to make myself clearly understood by practical men, I shall feel satisfied, while the motives I profess, will, I trust, plead my apology with the public, and I therefore hope for their indulgence.

ON THE INVERTED HORSE-HOE.

Holkham, Dec. 28, 1819.

SIR,

IN compliance with your request, I herewith send a drawing and description of the Inverted Horse-hoe. It will give me much satisfaction to see a good representation of that Implement published, as I shall thereby be relieved from further importunity relating thereto. At the same time, however, it is so little connected with the subject of the pamphlet on Manures, that some apology may seem requisite for introducing the plate. This, however, is a matter for your consideration.

The expense of the Hoe, as represented, is about £5; it is adapted for cleaning between rows of plants growing at narrow intervals. But the same implement is of general utility in the different operations of cleaning land, and three or four different sets of shares or hoes are made to fit into the sockets, moveable at pleasure along the horizontal bars, according to the nature of the work it is intended to perform. The inverted hoes are placed alternately upon the bars in order to prevent their being choked with rubbish, large stones,

&c. &c. and the points of the hoes on the *rear* bar cross a little over the tracks of those on the *front* one, so that no weeds can escape. The faces of the shares or hoes are not placed horizontally, or facing the work; the points are thrown a little back, by which means the weeds are delivered from the hoes with greater facility, and the draught is easier for the horse. When the hoe is to be used between rows at wide intervals, on tenacious soils, a set of triangular shaped shares are fixed to the front bar, and the inverted hoes on the hind one, so that one triangular and two inverted pass in each interval. When the implement is used between turnips or other plants growing upon two furrow ridges, the shares are formed with a gentle curve, and made sharp on the edge from the socket to the point. When used as a harrow, or grubber, the tines are made round, or square, and *well bent forward;* the roots of grass and other rubbish are then dragged to the surface, when they are readily destroyed. In this form the implement may either be used in cleaning between rows of plants, or in the clear summer fallowing process. An ingenious blacksmith will readily construct shares, or tines, to fit into the sockets on the bars, suitable for any cleaning process.

It is natural to suppose, that cursory observers, and persons unacquainted with *good husbandry,* will declaim against this hoe, under the idea of its tending to abridge manual labour. Popular as that theme may be in the present times, it is nevertheless an erroneous conclusion, and is clearly proved to be so in practice. The reason is obvious to any person well versed in agriculture. A farmer who finds his interest in sowing his corn in rows, and is desirous of keeping the land clean *between* the rows, is least likely to allow weeds to grow *in*, or amongst the rows of corn, consequently employs a greater number of labourers to pick the weeds out. Good clean cultivators always employ a great number of labourers, and slovens but few.

But a question may be asked—Why not employ manual labour in hoeing *between* the rows, in lieu of the horse-hoe? To this rational question I will answer—In many cases the hand-hoe may be used to advantage, and should then be so used. But generally speaking the hand is not so efficient as the horse-hoe. Expedition is a most material point in all processes of husbandry, carried on in a variable and uncertain climate; and it frequently happens, that hoeing (in any way) can only be executed to advantage in a very few days in spring; hence the horse-hoe has a most decided advantage over the hand-hoe; for a man will only hoe about half an acre a-day with the latter; while with the former, a man and a boy, with one horse, will hoe eight or ten acres a-day, and that in a more effectual manner. When hoeing is let by the acre to be done by hand, the workmen seldom or ever attend to the weather, and, when showery, the weeds are not killed, they are only transplanted; not so with the horse-hoe, for it is only used when there is a certainty of the weeds dying after being cut.

THE inverted hoe has a great advantage over any other heretofore introduced, in so far that it may be worked with perfect safety between rows of plants when in their infant state; indeed, the idea of the principle first struck me, on observing a large proportion of the plants buried by the operation of the hoes formerly in use; and the first trial of the new hoe far exceeded my most sanguine expectation of its efficacy.

I HERE close my crude remarks on the Inverted Horse-hoe, leaving it for you to digest, and arrange them in such manner as you may think most proper to meet the public eye.

And I remain,

Your humble Servant,

FRANCIS BLAIKIE.

To Mr. Harding.

Printed by HOWLETT and BRIMMER,
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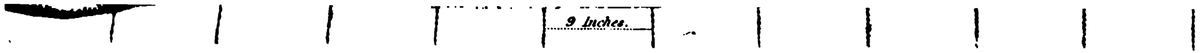

SCALE OF FEET.

REFERENCE.

A.A. *Two Iron Bars, 1 inch ¼ Square.*
B.B. *Sliding Sockets to be set fast with the Hoes to the Iron Bars by two Screws at any distance, one Screw fixes the Stand-ard in the Socket and the other the Sock-et to the Horizontal Bar.*
C.C. *Iron Hoes ¾ in. Square.*

D.D. *Cutting part of* C.C. *4½ ins. long.*
E.E. *Handles* (Wood) *fixed to sliding Sockets with a bolt and nut to swing in any direction required.*
F.F. *Draft Irons fixed to the Handles.*

The Whole should be Wrought Iron.

This Implement may be attached to a Drill Carriage or any light Axletree.

(3)

A
TREATISE
ON
THE MANAGEMENT
OF
HEDGES,
AND
HEDGE-ROW TIMBER.

By FRANCIS BLAIKIE.

A NEW EDITION.

LONDON:
PRINTED FOR H. AND W. WRIGHT,
(FROM THE LATE MR. HARDING'S),
51, HAY-MARKET.
1828.

ADVERTISEMENT.

The following Remarks, on an important branch of Rural Economy, were first published in *Evans and Ruffy's Farmers' Journal*; and, having attracted a considerable share of public attention, are now reprinted, with some trifling alterations in a style uniform with the Author's other Tracts on *Rural Affairs*.

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CONTENTS.

Page.

On Raising Quickset Fences. 1

On the Selection, Planting, and General Management of Hedge-row Timber Trees. 8

On Guarding Young Hedges. 20

On Cutting Hedges. 30

Cutting of Hedges continued. 38

Cutting of Hedges continued. 45

A

TREATISE ON HEDGES,

&c. &c. &c.

CHAPTER I.

On raising Quickset Fences.

AS fences in general, but more particularly whitethorn hedges, form a prominent feature in rural management, I am led to believe that a treatise on the subject will prove acceptable, perhaps instructive, to some of your young readers. It is with this view I now address myself to you, while at the same time I cannot avoid expressing regret that the subject has not been taken up by some other pen better qualified than mine to do it the justice it merits.

My remarks will naturally apply more directly to the district in which I reside, (and where your Journal is pretty generally read), yet I trust they will not be found inapplicable to some other districts within the wide circuit of your paper.

It is my intention to take rather an extended view of the subject, by commencing with the first rudiments in the preparation of the soil for planting, continuing through the intermediate stages of training and culture, and concluding with the management of hedges arrived at maturity. The rearing of hedge-row timber will also be treated upon, so that the whole will embrace rather a wide field; but it is extremely difficult for one farmer to communicate his ideas with perspicuity to another (particularly on the operative parts of practical questions), otherwise than by entering extensively into detail.

There may be some difference in opinion as to the best method of planting and rearing quickset (white-thorn) hedges, but I think there can be none in respect to the propriety of thoroughly cleaning and preparing the ground in the first instance; and all experienced men will agree, that it is not advisable to plant a new hedge upon the same spot where an old one had been recently grubbed up, unless under unavoidable circumstances, such as boundary fences, &c. &c. in that case the ground should be well loosened, fallowed for a year or two, and have fresh earth or compost added: the better the ground is prepared, the sooner will the hedge arrive at maturity, and the longer will be its duration.

The practice in this county, (Norfolk), even on our lightest soils, is to put the quicksets (here called layers) horizontally into the side of the bank, raised from a four or five feet wide ditch, of a proportionate depth; and I have never seen white-thorn hedges raised quicker, or better, than in this county, and all upon that principle. I must, however, acknowledge, that although the Norfolk farmers very generally excel in raising hedges, they but too frequently err in the future management: youth is succeeded by infirmities; there is no prime of life. But of this hereafter, in its proper place.

Before I proceed to a description of the operative processes, I will pay a tribute of praise to the Norfolk farm-labourers, which is justly their due: —They are, without exception, the most intelligent class of men, in their station of life, I have met with in any district of the island with which I am acquainted. They are remarkably active and expert in executing the duties of their several branches of husbandry: and, amongst others, they particularly excel as spadesmen; their flag (turf) banking is quite beautiful. There is, however, a gross error which they frequently commit in the operation of forming ditch banks and setting white-thorn plants; but I must do them the justice of saying, the fault is more generally with the master than with the man, as the following statement will shew.

The greater part of the farm work in Norfolk is performed by job or contract, at prices regulated by custom, and it but seldom happens that any extra allowance is made for unforeseen impediments; as for instance, in banking and hedge planting the rule is as follows:—the master determines on the line, or direction of the fence; he fixes on the width and depth of the ditch, and on the height of the line on which the quicksets are to be laid into the bank; the price per rod is then settled between the parties, and the labourer commences his work according to the principle of the rule laid down. But as it frequently happens that the surface soil, or cultivated earth (into which the quicksets ought to be laid when heaped upon the bank), is of irregular depths, some places very shallow, the quicksets are in consequence not unfrequently laid into the arid subsoil thrown from the ditch upon the bank: it follows, that the young hedge grows irregular, and even in some instances does not grow at all. Hence arises the necessity of equalizing the surface soil along the line where the quicksets are to be laid in the bank, and the labourer should be paid *extra* for his time and trouble in casting or wheeling a part of the surface soil from where it is superabundant to where it is deficient.

There is another error which frequently occurs where quicksets are planted on the sides of banks; that is, in not varying the height of the line of quick in the bank, according to the nature of the soil. Experience teaches, that when quicksets are laid into the bank upon the level of the original surface, and the earth taken from a four or five feet ditch, heaped on the bank above the roots of the quick, the pressure from the great body of the earth upon the tender fibrous roots of the thorn plants, and the exclusion of air from those roots whose natural habit is to grow near the surface of the ground, materially injures the plants and stagnates their growth. Hence farmers, occasionally, fall into the opposite extreme, by causing the plants to be set too high in the bank, when their roots are not only exposed to too great drought, but they are removed from the surface soil from whence they should derive the greater part of their nourishment. I allow, that it is proper to plant high in the bank where there is a great depth of surface soil, incumbent upon a retentive clay, or tilly subsoil; but it does not follow that the same practice should be adopted upon a burning sand, a sharp gravel, or a dry chalk: such, however, is sometimes the case; and the fault cannot be attributed to the labourer; it rests with the farmer, and proceeds from his neglect or inexperience.

The aspect for planting quicksets must be regulated by local circumstances. One general rule may, however, be mentioned, viz. when land is light and has a southern exposure, the ditch-bank and quicksets should be made to face the north; and *vice versa*, where land is strong and has a northern exposure, the ditch-bank and quickset should be made to face the south; the only objection in the latter case is, the liability of the thorns being broken down by snow drifts.

The roots of quicksets are frequently laid quite horizontal into the bank; this is a bad practice: the roots should be laid upon a gentle slope, or inclined plane, pointing downwards; the tops of the plants will then act as conductors for wet to nourish the roots; whereas, if laid horizontal, the wet drops off at the sharp angle formed by the top growing perpendicular from the face of the bank; and another material advantage in planting on the inclined plane is, the roots of the plants are laid in a direction to be more immediately benefitted by the surface or cultivated soil.

The age of the quickset plants (whether of one or two years growth) is not so material, as that the plants should be of free growth.

Much injury is frequently sustained from allowing plants to lay out of the ground, exposed to the frost and other vicissitudes of weather; the sooner they are planted after being drawn from the nursery the better; and when not convenient to plant immediately, their roots should be well protected by earth thrown upon them. This is a simple hint which farmers would do well in attending to.

Thorn plants should not be reset deeper into the ground than they had previously stood in the seed-bed or nursery; this is denoted by the commencement of the green bark. The plants should be set, and the bank finished, before the tops are cut off; the operation will then be performed with regularity; whereas, if cut before planting, the workman will assuredly take a handful of plants up at a time, aud his cut will then be made without discrimination: some cut into the yellow bark, while others will have three or four inches of green left. The proper guage is one inch of green bark, which will contain three or four buds or eyes, and from those the plant will throw up strong shoots; whereas, if cut into the yellow bark, the shoot (if any) will be weak, but it is more likely not to shoot at all.

All young hedges should be kept perfectly free from weeds; and, in the operation of cleaning, the workman should be careful that his hoe does not injure the bark of the plants. He should not be allowed to cut any side shoots from the plants, under a pretence of giving him readier access to cleaning the weeds from the roots.

The customary process of setting thorn plants into old gateways, or other gaps in hedges, with intention of filling them up, is erroneous. It is usual to set young plants from the seed-bed into such places, to cut their heads off, and to treat them in other respects as in new planted hedge rows, with the exception of such places being frequently full of couch grass roots and other rubbish, which is seldom cleaned out. Crab plants are found to succeed best in such situations, but whether crab or thorn, the plants should be three or four years old, and they should have been regularly transplanted in rows as nursery plants; they will then come up with good roots. The earth in the gaps should be previously well loosened, the rubbish clean picked out, and when the earth is moist in autumn, or early in spring, the plants should be set in the gaps, *upright* and *with their heads on,* nor should they, on any account, be cut down, until the whole hedge is cut. Plants, so treated, will seldom fail of succeeding, provided that they are kept clean, and well guarded against the depredations of sportsmen, hedge pullers, and farm stock.

CHAPTER II.

On the Selection, Planting, and Management of Hedge-row Timber Trees.

IT is rather surprising, that amongst the numerous recent improvements in rural management, the culture of hedge-row timber trees should have been so little attended to: this is the more to be wondered at, when one reflects, that the growth and prosperity of such timber is of great *national* as well as private importance; indeed, it appears, that this branch has been retrograding in the inverse ratio, as others have been advancing. As a proof of this assertion, I have only to instance the many fine, tall stemmed old oak trees, still to be found in hedge-rows in various parts of the kingdom, while the oaks planted of late years in such situations, do not grow, either in shape or stature as if ever likely to be worthy of being ranked as timber trees; they are, in fact, nothing more than miserable stunted bushes, alike injurious to the farmer, and disgraceful to the estate on which they *exist*, for they cannot be said to grow, at least, not as timber trees ought to do.—There are no doubt, many exceptions, but, generally speaking, (to borrow an expression from a voluminous and highly celebrated writer), *there must be some radical defect* in the system and management of hedge-row trees. It is with a view to discover that defect, and to point out the remedy, that the present inquiry is instituted. My remarks will more particularly apply to *planted* hedge-row trees; and elm trees, springing up spontaneously *in thick hedge-rows*, will be excepted.

I am of opinion, that the culture of hedge-row trees in this district (as well as in many others), is conducted upon erroneous principles; the selection is usually regulated by caprice: seldom by judgment, matured from experience. The usual method of planting is contrary to reason and common sense; and as to training, it is seldom or ever thought of.

These are, I allow, bold assertions; nay, serious charges brought forward against the practice of a district, justly celebrated for its superior agriculture, and other branches of rural management; and it does appear a serious task for me to substantiate those charges, and to point out remedies for correcting the errors and defects I have alluded to. I, however, enter upon it without trembling, or fear of giving offence to my neighbours; for I know them to have too much good sense to believe themselves perfect in all things, or to feel offended at any jocose expression, when not intended to insult. I will take the charges in rotation.

I. *Selection.*

It is not necessary for me to particularize all the sorts or varieties of forest trees, usually planted in hedge-rows, or to mention the various sizes or ages of the plants at the time they are commonly set. It is sufficient, in exemplification, to say, beech, ash, and firs, are not only ruinous to fences, but are also otherwise injurious to farmers; while oaks, narrow-leaved elm, and black Italian poplars do, comparatively, little injury; and as to the age of plants, it surely must be obvious, that a thrifty transplanted nursery tree of three years' growth, is more likely to succeed, when properly planted in a hedge-row, than a puny yearling, drawn out of a seed bed, with its root like a piece of whipcord; or a tender sapling of six or seven years' growth, drawn out of a thick wood, whence it had not been previously transplanted. Those who have practised the last mentioned methods will understand me, and it is unneeessary to say more on that head.

II. *The Method of Planting.*

The usual practice is, to lay the roots of the forest tree plants horizontally into the bank along with the white-thorns, and to cut their heads or tops off close to the ground, in the same manner as the thorns: a moment's reflection will show the absurdity of this practice. A surface-rooted plant, like the white-thorn, will thrive if laid into the bank horizontally, or nearly so; but a deep rooted plant, such as the oak, is not likely to thrive if treated in that manner. The roots of oaks strike deep into the ground, consequently the plants should be set perpendicular, and their heads, or tops, *should on no account* be cut off at the time of planting. But suppose that an oak plant, when laid into the bank horizontally along with the quicksets, does grow, and even prospers for a time, which it may do, when the extremities of the roots are bent downwards by the pressure of the earth in the bank above, and the plant, in consequence, finds nourishment and support from the earth below; the top of the plant will then grow up among the row of thorns, and be protected by them until the hedge is cut, (which, in process of time, it must be): the oak plant will then be left exposed; and as the stem will have bent upwards, at a sharp angle from the face of the bank, the top of the tree (when agitated by the wind) will act as a powerful leverage, and have the effect of twisting and breaking the crooked roots of the plant in the bank: the result of the reaction may readily be anticipated, and need not be expressed.

These remarks are, in some degree, applicable to all forest trees planted in hedge-rows, but more particularly to deep-rooted ones. The method which I recommend for planting forest trees *generally* in hedge-rows, but more particularly oaks, is as follows: let the quicksets be laid in, as I have advised in my former letter, and the bank finished in the usual way; then select good transplanted trees of two or three years' growth, *fresh drawn from the nursery*. The broken roots and tips of the long fibres may be cut off; then push the spade down perpendicular into the bank between the roots of the quicksets; press the spade from side to side, so as to make a cleft opening, into which put the root of the plant as deep as it had before stood in the nursery; tread the earth firm to the root, and face the bank up, as before; leave the tops of forest-tree plants uncut at the time of planting, unless when they are bushy headed, and without leaders or top shoots; in that case, a few of the larger side shoots may be *cut in,* that is, the extremities of the branches shortened. It is a most pernicious practice to cut the tops of young forest trees at the time of planting, and should only be adopted in particular cases, such as before mentioned.

The time most proper for planting hedge-row trees and quicksets, is autumn, or *early* in spring, and the work should never be delayed till *late* in spring, if it can be avoided. But when (from necessity) trees are planted late in spring, and the ground dry at the time, the roots of the plants should not only be kept moist before planting, but they should also be dipped into some earthy sludge at the time they are planted.

III. *Training.*

I HAVE before said, that training of hedge-row trees is seldom or ever thought of; and I will now add, when *pruning* is practised, it is generally performed in a very injudicious manner.

Young hedge-row trees seldom require much attention in training until the hedge is cut the first time; the trees should then be examined; if they appear crooked, stunted, and unthrifty, they should be cut off close to the face of the bank, in the same manner as the thorn plants are. The oak stubs may be expected to throw up several strong shoots from each plant in the following season; and in a year or two afterwards, the best young shoot on such stub should be selected to remain, and all the others be slipped, or cut off close to the stub; the reserved shoots, or (as they may be called) regenerated plants, may then be expected to become timber trees; whereas, had the original stems been allowed to remain, they never would have been more than decrepid stunted bushes.

When an unthrifty young tree is to be cut off, as here recommended, particular attention should be paid to *the method of cutting.* The stroke from the workman's bill-hook or hatchet should always be *upwards,* or *from the stub,* and never *downwards,* or *to the stub;* whenever the latter practice is followed, the stub is left shattered, the wet penetrates through the clefts into the stool, or crown of the roots, canker is produced, and the tree rots. No good timber can be expected to grow from diseased roots.

The pruning of forest trees has been considered a matter of great national importance, on which much has been said and written; and as I am of opinion that the system of pruning recommended from various quarters has been generally misunderstood, and the operative part ill conducted, I will here take a rather extended view of the subject, from which I flatter myself some public benefit may be derived.

There may be said to be four different sorts or methods of pruning now in practice; these I designate under the stiles or titles of—*first,* natural pruning; *second,* close pruning; *third,* snag pruning: and *fourth,* cutting in, or foreshortening. The three latter more immediately apply to hedgerow trees; but I will review the four; and in this review I wish fir trees to be understood as excepted.

I apprehend, that the desired object in pruning forest trees is—to increase the cubic measure of the bole or stem, and to prevent unnecessary injury being done by the extension of the side branches. Query: how is this to be accomplished?

The best of all pruning is what I call *natural*; this is effected in woods and plantings, where trees stand thick; there the tops of the trees unite; they draw one another up; light and air is excluded from the lower branches, and those consequently dwindle away; the stems of the trees grow up straight and tall; and they gather proportionate strength, from the top branches extending, when the planting is thinned out *gradually* (as all plantations of trees ought to be). This remark is also applicable to hedge-row trees, in their infant state, when they are drawn up, and nourished by the thorn bushes. But when trees stand singly, they throw out strong side branches, and their boles, or stems, seldom rise to much height, or attain to much cubic measure, unless the side branches are either cropped by cattle (which is a species of pruning), or are cut off by the hand of man. Hence arises the diversity of opinion with respect to the most proper method of obtaining the desired object, by the assistance of art, when nature ceases to operate in the manner wished for.

Close pruning answers to a certain extent. The operation is performed by cutting the side branches off close to the bole of the tree, when it is expected that the bark and the timber will heal over the wound, and become united. If this operation is completed when the branches are young, or mere saplings, the tree in a vigorous growing state, and a few only of the branches cut off *in one season,* the object will be obtained, without injuring the growth of the tree. But the system, from having been misunderstood, has been misapplied, and carried to an alarming extent, doing incalculable injury, not only to individuals, but to the country at large. Immense numbers of large boughs have been amputed from the trunks of trees, in the *vain hope* of the timber growing over the wounds, and uniting with the stumps of the boughs left in the body of the tree; the bark and sapwood does indeed sometimes grow over such wounds, but the stumps of the branches enclosed *go to decay,* become a canker in the bole of the tree, and the result is calamitous. It is the ready extension of the bark over the wounds in trees which has been the means of misleading so many people; because, as they see that the bark unites, they take it for granted that the woody fibre does so also; and so, in fact, the growing part of the tree will do, but the stump of the amputed arm becomes a dead substance, and cannot unite with a live one. On the whole, it is a dangerous practice to cut large boughs close to the stems of trees, particularly old and unthrifty trees. Young thriving trees will succeed, if close pruned to a certain extent; but old, stunted, or full grown trees, *never*.

Snag pruning is a very pernicious practice; it is performed by cutting the boughs off several inches from the bole or stem of the tree; in old trees, those stumps act as conductors for wet into the body of the tree; in young trees, the bark of the stubs throw out young shoots, which flourish for a time, but the heart wood of those stumps decays, and has a similar effect to the stumps of boughs in old trees, which do not throw out young shoots. The abominable practice of snag pruning is very generally followed in the present system of hedge-row timber management; and hence that timber is rendered of comparatively little value.

The cutting or pruning of hedge-row timber is a tender point to touch upon, as regarding the connection between landlord and tenant. Every judicious tenant will allow, that it is his interest to encourage (to a certain extent) the growth of hedge-row timber upon his farm; because, he well knows, he is then more likely to have a plentiful and convenient supply of timber for necessary repairs. His only fear is, that the growth of hedge-row trees may be extended to the injury of his crops. This we see to be frequently the case, while that very timber is an utter disgrace to the estate, and of comparative little value to the landlord. When a landlord's measures are regulated by such bad policy, is it probable that a tenant will encourage an extension of the growth of hedge-row timber upon his farm? Certainly not. He is no more likely to do so, than he is to increase the stock of rabbits upon his farm, if he is not permitted to kill them when he pleases, or, rather, when he has an opportunity of doing so. But to obviate all difficulties, and to reconcile the apparent jarring of interests between landlord and tenant on this head, I will venture to assert, that if the instructions which I purpose to give in the following section are strictly attended to, the interest of landlord and tenant will be united in encouraging the growth of hedge-row timber, and all cause of dispute on that subject will in future be done away.

Foreshortening, or *cutting in*, is an approved method of pruning, and is admirably adapted to training hedge-row trees *in the way they should go*, to benefit the landlord, without doing much injury to the tenant. This operation is performed by shortening the over luxuriant side branches, but not to cut them to a stump, as in snag pruning; on the contrary, the top only of the branch should be cut off, and the amputation effected immediately above where an axillary (side shoot) springs from the branch on which the operation is to be performed: this may be at the distance of two, four, or any other number of feet from the stem of the tree; and suppose the axillary branch which is left (when the top of the branch is cut off) is also over luxuriant, or looks unsightly, it should also be shortened at its sub-axillary branch, in the same manner as before described.

It is a principal object in pruning, to encourage and support one leading or centre shoot *only* to a tree. But as it frequently happens that there are two or more top shoots nearly of a size, and seemingly contending for superiority, the most promising shoot should be reserved for a leader, and the others foreshortened, in the manner here before described.

By this simple method of pruning, the principal stream, or current of sap, is diverted into one channel, the centre branch of the tree, which increases in cubic measure, in proportion to the quantity of sap, or other nutriment which flows through it, in the flux and reflux from the roots to the leaves, and from the leaves to the roots.

The branches of trees pruned in this manner are always kept within due bounds; they do not extend over the adjoining land to the injury of the occupier, at least, not until the stem of the tree rises to a height (out of the reach of pruning), when the top branches can do comparatively little injury to the land. By adopting this system of pruning, the bad effects of *close* and *snag* pruning will be avoided; the country will be ornamented; and the community at large, as well as individuals, benefited.

Little more need be said on the subject of training; I have before advised that all cankered young trees be cut off near to the ground when the hedge is cut the first time; but when young trees appear healthy at that time, they should be left stand, and be treated as I have before described under the head of Foreshortening: but let it be remembered, that this applies to the over luxuriant side branches only; for the small ones act as so many auxiliaries in maintaining the health of the tree, and they do no injury to the occupiers of the adjoining land.

CHAPTER III.

On Guarding Young Hedges.

I NOW proceed to take a view of some of the methods practised for guarding young hedges.

These differ, more or less, in most districts; but I believe the system of guarding by whins, (furze, gorse, &c. &c.) is peculiar to some parts of Norfolk; at least, I have never seen it practised to any great extent elsewhere. As I do not approve of the practice, I will first describe it, and then assign my reasons for disapproving of it.

It is customary to sow the whin seed, or to set the plants in rows on thorn-hedge banks, sometimes above, sometimes below, and at other times both above and below, the rows of thorns. Opinions (even where the method is practised) are much at variance with respect to the propriety of the system. Its advocates assert, that whins nourish young quicksets, and encourage their growth: while the opponents of the measure insist, that whins stagnate the growth of thorns, by robbing their roots of nourishment. I cannot subscribe to either of those opinions, for I believe that whins neither do good nor harm to thorns, provided that they are not allowed to overtop the young quicksets: this is readily accounted for in the natural habits of the two plants. Whins producing papilionaceous flowers, and bearing *seed pods* (legumen), do not subsist entirely upon the same food as thorns bearing haws or stone fruit (drupa), consequently those plants will both thrive when growing in conjunction, if they have equal benefit of light, heat, air, and moisture, and the soil congenial to both. But allowing this opinion to be as correctly founded as I believe it to be, it is not a sufficient reason for continuing the slovenly unhusband-like practice of growing those plants upon the same hedge-row bank.

If whins were grown, *in close rows*, by the sides of white-thorn hedges, they might (to a certain extent) be considered as guard fences: but that is very rarely the case: for I may venture to say, that ninety-nine times out of a hundred, there is only to be seen whin bushes growing here and there along the banks of hedge-rows. Goldsmith describes furze or whin fences properly: he calls them *straggling* and *unprofitable*, to which I will add, disgusting in appearance when misplaced, which they certainly must be on the borders of highly cultivated arable fields; and no farm, nor farming establishment, can be said to be perfectly regulated while any thing remains out of its place. But custom and habit reconcile us to all things, whether good or bad, right or wrong. This reflection has frequently occurred to me, when in company with some celebrated agriculturists in this district. I have observed these gentlemen viewing their highly cultivated and beautifully drilled fields with seeming delight, while, at the same time, they appeared to be totally insensible to the disgusting appearance of the huge, obsolete clay or marl pits, unoccupied or uncultivated, in the centres of those very fields; or of the unprofitable and untidy objects (the whins) which were scattered about the borders of the fields. The thought did not seem to strike them, that it was not only possible, but proper, to remove those whins (if necessary they should be cultivated) from the hedge-rows, and to place them round the old marl or clay pits, where they would be at once useful and ornamental. This is a common remark by strangers who visit this country; and it is to be regretted that the occupiers cannot, or rather will not, see it in the same light. I have, however, great hopes that this stain upon the Norfolk husbandry will be wiped away, because, in all the conversations I have had on the subject, I have never yet heard one rational or well-founded argument advanced in support of the practice.—Sound reasoning will ultimately work its way, and overcome prejudice.

Arguments on this subject have sometimes closed in the following manner:—For elucidation, I call the whin-growing farmer, Mr. A. and the impertinent inquisitor, Mr. B.

Mr. A. having tried every other shift in defence of his favourite practice, and having been successfully combated by B. he brings forward the *Game* as a subterfuge or *dernier resort*, and the argument is resumed in nearly the following terms.

A.—" Sir, I must confess, that your arguments and reasoning against the practice of growing whins on hedge-row banks, though not convincing, do appear a little plausible; and I might, perhaps, be induced to follow your advice, but our steward (who, by the by, is a very peremptory and arbitrary man) says, that I *must* leave my hedge-row banks undisturbed, for the protection of game; and surely you would not wish me to run the hazard of quarrelling with the steward, for there is no knowing what means he might take of misrepresenting me to my landlord, who, of all men upon earth, I am the most desirous of obliging: and I therefore think it will be most prudent for me to allow the whins to grow upon my hedgerows, along with the other natural produce of the earth, as a protection for the game."

B.—"Sir, this is so much the way of the world, (always ready to shift the load from our own shoulders, &c. &c.) that I cannot *particularly* blame you; and I so far agree with you in opinion, that stewards are frequently very obnoxious characters; but I must say, I have never yet met with any of them such egregious fools as to believe that pheasants build their nests on the tops of thistles in *full blossom*, and on docks in *full seed;* or that partridges usually hatch their youug *in corn harvest*. The fact is, Mr. A. because you are requested to keep your hedge-rows undisturbed in the months of April, May, and June, you make that a pretext for preserving rubbish round your fields the whole year; hence, the seeds of thistles, docks, and other pernicious weeds (nurtured by the ins), are blown about in autumn, to the great oyance of the public, and to your own certain loss. And as to the whins, I think your landlord will not object to your substituting your old clay pits, and other waste places on your farm, as whin preserves for game, in lieu of your hedge-row covers, which are more properly preserves for rats and other vermin, the enemies of game, than for the game themselves."

Enough, and probably more than enough, having been here said upon whin-guard fences, I will now turn to a more effectual method. Guard fences, made of posts, with double or triple rails, have been recommended, Such fences are efficient, but rather too expensive in districts where rough timber is scarce. There is a simple, but very necessary appendage to a rail fence, which I think should never be omitted; it is what I call a middle brace. It consists of a piece of sawn timber, a part of a rail, or even a strong hedge stake, set upright, with one end *on*, or *in* the ground, and placed equidistant between two posts, and the rails nailed to the brace. The advantages derided from following this practice are obvious; but, as they may not strike persons, who have not experienced the benefits of them, I will here enumerate a few of those advantages.

Suppose the rails to be nine feet long (and without braces), they must either be made very strong, (consequently unnecessarily expensive), or they will be liable to be broken when any person sets foot upon them in getting over the fence; whereas, when nailed to the middle braces, the bearings will be reduced from nine to four and a half feet. Heavy stock pressing against nine-feet rails (without braces) are apt to break them; but when the rails are nailed to braces, one rail cannot be readily broken, for the whole act for their mutual support, and must stand or fall together. Sheep are apt to rub against rails, and dislodge them from their hold in the mortise, but this cannot happen when the rails are nailed to middle braces. When braces are used, the mortises in the posts may be made sufficiently large to admit the ends of the rails to slip easy into them; air is then freely admitted into the mortises, and the ends of the rails are prevented from rotting prematurely. This desirable object cannot be obtained when braces are not used, because the ends of the rails must be driven tight into the mortise, which not unfrequently splits the post in the first instance, and if not split, the ends of the rails very soon become tender. Post and rail fences are most necessary to guard young fences on the sides of permanent pasture, grazed by heavy stock, and least necessary against arable land, where the pasture comes round in four, five, or six years only, according to the rotation of cropping. The county of Norfolk is very generally so circumstanced, and the usual method of guarding (independent of whins), is as follows. Suppose the land is cultivated upon the four-course shift, and the fence made in autumn upon a clover layer, broken up and sown with wheat; a trench is opened along the top of the bank above the thorn-sets, into which is set a thick row of thorn bushes, or other bushwood tops; the earth is then banked up against the brushwood to keep it steady, and the top of the brush is cut off square, about two or three feet above the bank; this prevents the brush from being acted upon and deranged by high winds, and gives the whole a neat appearance. The dead fence prevents hares from tracing along the bank and eating the young quicksets; and, on bleak situations, it shelters and encourages the growth of the thorn. No other guarding *should be* required the first year, because clean farmers have no grass amongst their wheat stubbles, but in certain cases, such as adverse seasons, tenants changing occupations, &c. it is found advisable to turn sheep upon wheat stubbles; when that is the case, a row of hurdles is set on the ditch side of the bank to guard the young quick.

Turnips follow wheat in the rotation; when they are eat *upon the ground*, the young fence is guarded by hurdles on the ditch side, and the brushwood fence guards the opposite side.

Barley follows turnips, and no guarding is required, unless when the young grass plants are pastured: but this is a practice not to be recommended *generally*, although allowable in certain cases; such, for instance, arising from the first law o nature (necessity), seasons, local situations, soil, &c. &c. &c. When the young clovers are pastured, the ditch side of the bank is guarded by hurdles. From this review it appears, that we arrive at the fourth year before any material precaution is required in guarding the young hedge; but in that year more attention is necessary. If the clover is grazed by neat cattle and horses, both sides of the fence are guarded by hurdles, set at a proper distance, to prevent stock from reaching the tops of the thorns; but if grazed by sheep, the ditch side *only* requires to be guarded by hurdles, and the brush fence on the top of the bank is lined or strengthened, by having more brush added to the former, and the bank new done up. By the time the second rotation is near at an end, or in the eighth year, the hedge (if properly managed) will have become a good fence of itself, unless it has been found necessary to cut it before that time. This operation will be treated of hereafter.

It may appear ridiculous that I should think it necessary to mention, that in the arrangement of fences, the gate-posts should be set in the line of the quicksets or *live fence,* and not in the line of the guard *or dead fence.* Yet, simple as this remark certainly is, it is a very necessary one, and applicable to various districts, not even excepting the county of Norfolk. No farmer, however expert, or celebrated he may be, in his practice of the principal branches of husbandry, should ever consider it beneath his notice to look into the minutiæ of the operative part, for if he does, he is certain to have errors committed by those to whom he delegates the trust, and who, if not less capable of judging, are certainly less interested in the ulterior object. Hence, we frequently see a carpenter, or other workman, put down the gate-posts in line with the guard fence (and not with the live fence, as it ought to be,) because it makes *the job* look well; and as the farmer takes only a cursory view of *the job,* he seconds the workman's opinion, that it is well done. But, when the hedge becomes a sufficient fence of itself, and the guard is removed, the error which has been committed, in misplacing the gate-posts, is then discovered; and, as it would be attended with some trouble and expense to remove them into their proper places, they are generally left to remain in the situations where they were originally put by the workman, to make *his job* look well; and consequently, a gap is left between each post and the hedge. These are sometimes stopped by brushwood, by old hurdles, or by pieces of rails; but they are also not unfrequently left unstopped, which is convenient enough when the gate is shut, as they serve as creep-holes to the sheep, and save the shepherd the trouble of opening and shutting the gate. It is true, those harmless and useful animals (the sheep) leave a portion of their fleeces on the sides of the creep-holes; and they also occasionally meet with a few bruises when running the gauntlet, particularly when their keeper is assisted by his faithful companion.

There are various other methods practised for guarding young hedges; but these I shall avoid mentioning, the foregoing having been sufficient for giving me an opportunity of pointing out some practices which I consider to be erroneous.

CHAPTER IV.

On Cutting Hedges.

BEFORE I commence my remarks on the system and mode of cutting hedges, I will describe the edge tools which I have found most proper for performing the operation.

The Bill-hook.

THERE are so many varieties of bill-hooks in use, that it may be said, almost every district in the kingdom has a hook peculiar to itself; and every workman (from being accustomed to the use of his own hook) believes it to be the summit of perfection, in shape, make, and efficacy; while, in reality, it may not only be an imperfect, but a very improper implement, for performing the operation for which it is intended. It is true, that a skilful and persevering workman will contrive to execute an arduous task with tools very ill adapted to the purpose: but the same person would probably have completed the task in half the given time, in a more perfect manner, and with greater ease to himself, had he been provided with tools proper for the job he had undertaken.

Among the endless variety of bill-hooks in use, some approach to perfection, while others are quite the reverse. I cannot instance a greater contrast than exists between the Norfolk bill-hook and that in use in Oxfordshire. The efficacy of those two hooks is so essentially different, that, with the former, it is nearly impossible to *cut up*, when a stub is to be taken off near the ground; while with the latter (in a similar case) it is equally impossible to *cut down*, without danger of spoiling the hook. The Norfolk hook is, in fact, only fit for an old woman to chop sticks with; but the Oxfordshire hook is a proper tool for an expert woodman to handle, and I therefore strongly recommend that admirable implement for general use. These hooks are used, with great effect, in cutting the underwood in Minster woods, near Witney, Oxen, from whence they may be obtained, of proper size, shape, and temper; they may also be had at almost any country blacksmith's in the county of Oxford. I mention Witney, because I know they are made perfect in that neighbourhood.

Hatchet.

THIS is a useful and very efficacious tool; it is nearly uniform in shape every where, and only varies in size and weight, according to the nature of the work for which it is intended. Every hedge-cutter should be provided with a handy, light, well-tempered hatchet.

The Scimitar.

THIS is an implement not in general use; it is adapted for brushing up the sides of hedges (an operation much preferable to clipping): the blade in some degree resembles that of the weapon from which it takes its name, with this essential difference; the inner or concave side of the hedge scimitar is made sharp for cutting, (and not the convex, as in the warlike weapon). The blade of this implement (which should be well tempered) is about twenty inches in length, and one and a half or two inches broad; it is bent a little to one side at the shoulder, where it is attached to the handle; this is for the convenience of the workman, and is made to incline either to the right or left side, in conformity with the hand he usually works with, and is called right or left handed, accordingly. The handle is made of tough ash, light, and about four feet in length. This is an admirable implement in the hands of an expert workman; and where it is properly used, the hedges are kept in the neatest possible order, at a comparatively trifling expense.

Hedge-cutting.

THERE is a general rule which should be *particularly* attended to in performing the operation of cutting white-thorn hedges, or indeed in cutting almost every bush or tree, and never should be departed from but upon particular occasions. This grand or golden rule is comprised in two short words of one syllable—*Cut up.* I mark this expression strongly, because I consider the practice to which it alludes of great importance; and I well know that many intelligent men who have never given the matter a thought, do not (even at the present day) know that there is any difference in the effect between *cutting up* and *cutting down.* A moment's reflection will show, that it is impossible for an edge tool to pass through a piece of timber, without causing a severe pressure against one or both sides of the wood, because the tool occupies *space.* The teeth of a saw drag the chips out of the cut, and give the *space* requisite for the tool to pass; but an edge tool can only pass by pressure.

Suppose a piece of timber to be laid horizontally, and a heavy edge tool to be let fall perpendicularly upon the middle of it, the pressure will be equal on both sides: this is the effect caused by shears, in clipping hedges; the ends of the stub, and the shoot or branch cut off, are alike injured.

Again; suppose the piece of timber to be laid upon a slope or inclined plane; the pressure from the blow of the axe will be proportionably greater upon the lower than upon the upper end of the piece of wood, according to the incline of the plane on which the timber is laid. And in cutting the stem of a bush or young tree which is growing upright, if the blow is *struck down*, nearly the whole pressure falls on the *stub*, which is thereby shattered to pieces, while the *stem* cut off is left sound; but when the blow is *struck up*, (as it always should be), the effect is reversed; the *stub* is then left sound and smooth, and the *stem* cut off is shattered.

When trees or bushes are *cut down*, and the stubs left shattered, (as they inevitably must be when so treated), the wet descends through the clefts of the stub into the stool or crown of the roots; it there generates canker, and produces premature decay in the plant. The young shoots which spring from such stubs may be numerous, but they will be puny and feeble, scarce able to support their own weight and the first high wind, or heavy fall of snow, will break them down. This is frequently the case when a hedge is cut in this manner; the snow bears the whole mass of young shoots into the ditch, when, if not entirely spoiled, they are very much injured, and the only remedy is to cut the whole to the stub a second time. Even under this calamity, it is but seldom the farmer attributes his misfortune to the right cause: he attaches the whole blame to the elements, never dreaming that he himself is in the least culpable from inattention. When hedges are *cut up*, the *stub* is left sound and smooth, the wet does not penetrate through the stub into the crown of the roots, canker is not encouraged, and the young shoots grow up strong and healthy, and able to contend against the vicissitudes of weather. However plausible this reasoning may be, I do not expect it will make so much impression as could be wished, because of the extreme difficulty in contending *successfully* against deep-rooted prejudice. As an instance of this, I beg leave to relate the following short anecdote. A few years ago, being in company with a neighbour (a very honest worthy man, but *not a little* prejudiced in favour of his own practice as a farmer), our conversation turned upon the principle of cutting hedges. My arguments made but little impression upon my neighbour's mind; but he at last consented (as a matter of favour) that a part of a hedge, then under the operation of cutting, upon his farm, should be *cut up* in the manner I recommended, and that the other part should be *cut down* in the usual way. In the latter part of the following summer, I happened to call upon my neighbour: he immediately introduced the hedge-cutting story, and, with great exultation, informed me, that he could now *prove, to a certainty,* that it was all nonsense I had so long been talking about *cutting up,* for (continued he) your part of the hedge does not grow a bit better than mine, nor, indeed, do I think it grows quite so well. This assertion (taking into consideration from whence it came) did not in the least surprise me. I proposed that we should go and take a view of the hedge: this was agreed to, and away we went, my friend all the way priding himself on his prudence in adhering to old practices, and exulting over my supposed defeat. On the first view of the hedge it certainly appeared in the state as described by my friend, with this variation,—there was no apparent difference in the growth from end to end the whole had made miserably weak shoots. I then got into the ditch, and minutely examining the stubs, soon discovered the cloven foot. I requested my friend to show me one stub that had been *cut up.* He examined again and again, but not one could he find. He was struck with astonishment, and, (according to the country phrase), stared like a stuck pig. He could scarcely believe the evidence of his own eyes. He said, he could in no way account for this extraordinary circumstance, otherwise than that some malicious person must have mangled the stubs after the hedge was cut. He was *quite sure* that a part had been *cut up,* for that he had given *John* positive orders to do so; and John, who had worked twenty years upon the farm, was known to be one of the best hedge-cutters in the country. He had such full confidence in John, that he had not thought it necessary to look after him. John was then called up, and questioned upon the subject. He said, it was very true that he had received such orders from master, and it was his intention to have obeyed; but finding that his bill-hook was not fit for *cutting up*, and as *he knew* that it was a nonsensical piece of business altogether, he thought it was best to finish the hedge in the old way, as he never expected to hear any more about the matter; and as he had been a hedge-cutter ever since he was able to work, he was *quite sure* that no person could inform him better than he knew about the business.

It is not necessary to mention the sequel. My object in narrating this anecdote is, to show the absurdity of a farmer undertaking an experiment, and entrusting the executive part thereof to a labourer, from whose report he makes his mind up on the subject. Every farmer who is desirous of giving an experiment a fair trial, should either perform the operative part himself, or *see* that it is done correctly. He should never decide upon practical subjects from the reports of others.

CHAPTER V.

Cutting of Hedges continued.

AMONGST the various methods of cutting hedges, there is one of a very barbarous nature, called (in Norfolk) *Buck-stalling*. The operation is performed by *cutting down* the tops of bushes to about two feet from the stubs, then slashing and shattering the stems to pieces, until they, in some degree, resemble the horns or head of an aged buck, from which resemblance I apprehend this ruinous custom derives its name.

This practice is of great antiquity, probably coeval with the forest laws of William the Conqueror, and his immediate successors: I am induced to think so, from remarking the fine browse for deer produced from buck-stalled bushes. There are still to be found some modern Goths who practise buck-stalling, but these are men who have either not given the subject a thought, or are blinded by prejudice. The chop stick bill-hook of Norfolk is admirably adapted for slashing and buck-stalling, and I am sorry to say it is but too often used for that purpose.

It appears that most landlords in this county are aware of the impropriety of buck-stalling; for it is customary to insert a clause in the covenants of leases, to the effect that "the tenant *shall* *not* buck-stall, or cause to be buck-stalled, any of the hedges upon the demised farm;" yet such is the force of prejudice in favour of established customs, that, notwithstanding the express prohibition, the practice is still continued, and that, in some instances, in the face of some of the very best and most liberal landlords in the kingdom even at the hazard of offending those landlords, and in direct violation of the covenants of the tenants' leases.

Cutting and scouring is commendable (at least when compared with buck-stalling), and is a common practice in Norfolk: the term implies cutting the hedge, and scouring the ditch. This operation is performed periodically, in eight, ten, twelve, or more years, according to the growth of the hedge, and course of cultivation on the adjoining lands. In this practice the bushes are all cut off a few inches from the face of the bank; and are generally *cut up;* because the hatchet is used in place of the bill-hook, owing to the stems being too strong for the latter implement to operate upon them with effect. After the bushes are cut off, the ditch is scoured out, and the bank faced up.

There is one objection to this method of cutting which I will here notice. The whole of the stems (whether weak or strong) are cut indiscriminately to the same level; and the consequence is, that the strong stubs pushing out proportionably strong shoots, overtop and overpower their weak neighbours, and cause them to dwindle and die; hence originate the gaps or vacancies which are generally seen in hedges so treated. I flatter myself that I shall, in the end, point out a method much preferable to that of cutting and scouring; but as I by no means consider this a despisable practice, I will here point out a few practical hints relating thereto, which may be of service to those, who, either through preference, or in conformity with the covenants of their engagements, are disposed to adhere to the system.

When old hedges are cut in this manner, a small portion of the shoot from the preceding cutting should be left on the stubs (the young wood is denoted by the smooth bark on the stem); the shoots from the buds of the young wood are invariably much stronger than those from the buds of the old, or rough barked wood: but it not unfrequently happens that the buds in the rough bark become effete; consequently, when a stub of this description is cut below the young wood, it must die, by reason of the want of generative power; and the only chance of the plant surviving is, from throwing up shoots from the roots; this is sometimes the case, but it more frequently happens that the plant dies, and leaves a gap in the hedge. An inch, or even half an inch, of the smooth barked young wood, is sufficient to be left on the stub. From what has here been said, it is obvious that hedges managed upon the cutting and scouring principle, are liable to have gaps, and still more so upon poor than upon rich land. The inconvenience arising from those gaps may be remedied, in a great measure, by proper attention in cutting, even upon the cutting and scouring principle.

In cases where there are wide intervals from stub to stub, the whole of the bushes should not be cut off close to the stubs; a sufficient quantity of the healthiest stems should be left on the stubs for the purpose of being laid along the bank, one or two in each interval. These stems should be stripped (or nearly so) of their branches, and notched at the bottom (in the way which every hedger knows) to form a pleach: these pleaches should be laid in the intervals along the line of the stubs, and again notched, by having a piece of wood *cut clean out by two strokes of the bill-hook* or *hatchet*, and the depth of the wound better than half through the stem: these notches should be made at the places from whence young shoots are required, for the stems will assuredly throw out young shoots from the places where they have been wounded. These stems should also be pegged down close to the bank, and have some earth banked up to them; for upon good soils, and in favourable seasons, they will not unfrequently strike root from the stems, and form new stubs, which would effectually fill up the vacancies. Transplanted crab trees of three or four years' growth, removed into the gaps of old hedges, generally succeed, but their heads should not be cut off at the time of planting, because, if cut, the shoots from the thorn stubs would soon overtop and overpower them.

I am not so sanguine as to suppose that all old hedges, upon every soil, and in every situation, can be restored; but I do believe that, with very trifling attention, a great many may be. The agriculture and rural management in Normandy, and in other provinces in France, have been censured, because there are no hedges. I think this is unjust; the French do not *pretend* to have hedges. Let us look at home; view the hedges by the road sides in Cambridgeshire, and in many other parts of the kingdom; you see here and there a bush, it is true, just sufficient to mark the line of the road, or, perhaps, to prove the instinct, and try the honesty of the sheep and other stock passing to the London market; for, as to fences, that is totally out of the question; yet, these are our boasted hedges, these are the beauty and ornament of the country, about which we crow, and exult over the French: we see the speck in our neighbour's eye, but cannot, or will not, see the beam in our own. Who are most deserving of ridicule? Those who make *no pretence;* or those who *do pretend, and fail?* I expect this remark, added to many others of a similar nature, will produce a retort courteous, and I shall be told, I *pretend* to write, but that I had much better let it alone: this would be one proof of the blister taking effect; although I do believe the remark would be correct.

But, to return from this digression to the practical hints:—I have frequently observed a gross error in the practice of banking up new as well as old hedges; that is, in the method of placing turf (sward, flag, or by whatever other name it is called in different districts). My opinion is, that the turf should be banked up *with the grass side out*, when it will naturally take root, grow, and assist in keeping the bank up. When turf is cut in squares, and placed one upon another, *with the grass sides down*, for the purpose of raising a bank, in the manner that canal bankers call *ramping*, a very small part of the grass only can grow from the joints of the turf; the remainder dies, the turf rots, settles, and down slips the bank. Plenty of instances of this kind are to be seen along the Uxbridge road leading from Hyde Park Corner, as well as along the sides of most of the roads leading to the metropolis. It is so far laudable in the citizens to follow this practice—they give additional employment to a part of our superabundant population, and thereby render emigration to the Cape of Good Hope (to a small extent) less necessary.

Cutting and laying is not much practised in Norfolk, nor is it so necessary in a district purely arable, where the hedges are composed of white-thorns. Where the system is followed, attention should be paid to throwing the pleaches *from the line of stubs*, and to use dead stakes in preference to live ones; especially in districts where hedge picking is not common. When stakes of willow, elder, or other sorts of wood liable to strike root, are used, the bark should be stripped clean off before the stakes are put down: this will prevent their growing. The same attention to the *method* of cutting is requisite in this system, as in that of cutting and scouring. To form a proper pleach, the bark, with a small part of the wood, must be *cut or slipped down* one side of the stub, but the remainder of the stem should be *cut clean up*. When there are gaps in the hedge, the vacancies may be filled in the manner directed under the head of cutting and scouring. When old hedges, having wide gaps, are to be cut and laid, the line of stakes must of necessity be in the same row as the stubs. When *perfect* hedges are cut and laid, and the pleaches thrown from the stubs, (as they always should be in a good hedge), the stubs will be left clear, and will push up abundance of strong shoots; these are frequently cropped by sheep and game, and thereby sustain material injury. It is a desirable object to prevent this, and it may be attained in a simple and easy manner. After the hedge is cut, and bank cleaned, ke the tops of the thorns, or any other rigid brushwood, place them along the row of stubs with their ends hanging down the bank, and peg them fast down, so as to prevent their being dislodged by the wind. The dead thorns will admit sufficient air to encourage the growth from the stubs. No hares or rabbits will go among dead thorns; and if a sufficient quantity of brush is placed on the bank, and in the ditch, sheep will also be effectually fenced off.

There are various other methods practised in hedge cutting, which I do not consider necessary to be mentioned at present. In the following chapter I will explain the method which I think the most adviseable.

CHAPTER VI.

Cutting of Hedges continued.

IN describing the operative part of my favourite system of hedge cutting, I will commence with a white-thorn hedge in its infancy, and will suppose the workman to be provided with tools of the description I have recommended in a former chapter. These are—the Oxfordshire bill-hook, a light hatchet, and a hedge scimitar.

Some eminent practical men have advised, that *all* young thorn hedges should be cut close to the ground in the second year after planting. From this sweeping principle I beg to dissent, because I see no just reason for cutting a young hedge when in a vigorous growing state. A hedge can do no better than well. There is an old adage which says, "*Let well alone.*" I think it applies to this case, and is worthy of attention. But when young hedges are mildewed, mossed, cankered, or otherwise stunted and unthrifty, they should be cut off to the ground, whether at two or more years' growth; and, when the operation is performed, attention should be paid to the rule I have so often mentioned—*Cut up.* Thriving young hedges require no other cutting than having a few of their over-luxuriant and wide-spreading side branches brushed off by the bill-hook or scimitar.

The most approved form of a cultivated white-thorn hedge, is locally termed ***Hog-maned,*** that is, narrow at the top, and wide at the bottom; something resembling the body of an old Norfolk cow. The advantages of this shape in a hedge are so obvious, that I consider it unnecessary to point them out here. The form of the hedge should be determined upon in the first instance; and every subsequent cut of the bill-hook or scimitar, should tend to encourage the growth of the hedge in the desired form.

It is quite mortifying to see fine healthy young thorn hedges so mutilated as they sometimes are in this county, principally by shepherds, and such other inexperienced persons. These men are desired by their masters to stop the gaps in such and such hedges, and to repair the brush guard of such other fences. They then arm and accoutre themselves with their chop-stick, bill-hook, and hedging gloves, and, acting under the privilege of roving commissions granted by their masters, they fall foul of the most convenient good hedges. They commence their work of devastation, by slashing and chopping off all the lower branches; and, in doing so, they are certain to *cut down*, leaving the stem shattered to pieces, and the hedge in form quite the reverse of what it should be, and not unlike the old Norfolk cow turned heels uppermost. In this state the mangled hedges remain, until some of their members go to decay, when the sheep force passages through them: and as these thoroughfares give the shepherds some additional trouble, they commence their attacks upon some other thriving hedges, for the purpose of obtaining thorns to stop the gaps of those they had previously ruined.

As a single forest tree (perfect in all its parts) may be compared to a well-regulated mixed government: the bole or stem representing the monarch; larger branches, the nobility; smaller branches, the gentry of different degrees; leaves, the people; and the roots, the laws on which the whole fabric rests; so may a well-regulated hedge-row be compared to a republic, but that of a description which never has existed, nor ever will exist, in a political sense, otherwise than in theory:—I mean, *perfect* equality. The Almighty Disposer of events seems to have ordained, that there shall not be a perfect equality in this world; and even in the vegetable kingdom, one law of nature—*gradation*, prevails. For instance, when a hedge row is left without control, we soon see one plant outgrow and overtop its neighbour of the same species, and apparently enjoying the same advantages of cultivation. It is with a view to counteract this disposition of natural order, that I mean to give some practical hints, for the purpose of explaining the theory of a new species of republican government, founded on the principle of equality, *without liberty*; equality in the efficacy of the members of the community, or hedge-row, and without one member having the liberty or means of annoying its neighbour. Having thus described the proper shape and character of a *reformed hedge-row*, I will now point out the means of carrying this *levelling system* into effect.

I will suppose a thriving hedge to be twelve or fifteen years old before it requires to be cut the first time; the stems will then have attained to very different degrees of growth; some, perhaps, not more than half an inch in diameter, while others may be three or four inches. Should they all be cut off at the same level, (as is customary), the stronger stems will push out proportionally stronger shoots, and these will soon overtop and smother their weaker neighbours. It is with a view to avert this calamity, that I recommend the following system. *Let the stems be cut off at irregular heights;* the strongest close to the ground; the smallest at the full height, (say three feet); and the intermediate sized cut in proportion to their strength. By this means the weaker stems will have a decided advantage over the stronger, in their subsequent growth, and the hedge will be regularly filled with young shoots from bottom to top. But it is evident, this rule can only be strictly followed when the hedge is composed of various sized stems; and as that is not always the case, for it frequently happens that several stems of nearly the same size grow immediately adjoining to each other, it is then advisable to cut those stems off at unequal heights in the first instance, and afterwards reduce them to a par in growth, by the process called *notching.* This operation is performed by two strokes of the bill-hook or hatchet, the first *up* and the second *down,* so as to cut a piece of wood clean out of the stem. The depth of the wound should be regulated by the strength of the stem. The largest should be cut three parts through; the middle sized half way through; and so on in proportion. The *notching* answers a double purpose; it prevents the strong stems from throwing out over luxuriant shoots from their tops, while it procures a full supply of young shoots from the bottom; for wherever the notches are made, the stems will push out young shoots. Hence, where it is necessary to leave strong shoots to the full height, it is advisable to *notch* them in two places; the first and deepest near the bottom, and the second (a smaller incision) near the middle. The notching system should also be particularly attended to in the process of cutting and laying hedges: the *wounded stakes* not only answer the purpose heretofore described, but they are also preferable to *entire stakes*, because they are not likely to tempt the profligate to cut them out for swingles to flails, faggot stakes, shillelaghs, &c. &c. &c.

Hedges cut in the manner I have recommended, push up young shoots of nearly equal strength, and in an entire mass, from bottom to top: they will also give the form required, (wide at bottom and narrow at top). The extreme points of the young shoots near the top of the hedge should be brushed off by the scimitar, in the winter subsequent to cutting. The ultimate height of the hedge must be regulated by circumstances: but whatever the height may be, it should not be allowed to advance more than eight or ten inches in one year: the proper proportion of the *hog-mane* may then be maintained, and in a few years it becomes an impenetrable fence against all descriptions of stock. Such fences are kept in good repair, and in neat order, at a comparatively trifling expense; and after the two or three first years from cutting, the scimitar will not require to be used more than once in two years. Winter is the proper time for brushing up such fences: thorns cropped or clipped in summer, are apt to canker. Hedges should not be brushed or clipped in their infancy, (unless where growing upon very superior land), as side shoots are necessary for drawing nourishment to the plants, and thereby strengthening the stems. Hedges arrived at maturity, and cut in the manner here recommended, are most proper for the application of the scimitar.

Highly as I approve of the practice of brushing hedges in the manner heretofore described, I do not recommend the system under all circumstances: indeed, there are cogent reasons why it should not be adopted universally. It is most applicable for garden fences; the divisions of arable fields; fences by the sides of highways, &c. &c. This remark is meant to apply to the *trimming* of hedges only; for as to the system of *cutting*, I think it applicable, in most cases, where hedges are perfect: and where they are not, the deficiencies may be supplied by following the rules I have laid down in this treatise.

I will now take my leave; and although I flatter myself some of the practical hints may be considered worthy of notice, yet I own it is not to be expected that my uncourteous remarks will be favourably received in quarters where these little tickling blisters are meant to apply. I entertain a hope, however, that liberal-minded men will give me credit for impartiality and good intention.

THE END.

HOWLETT and BRIMMER, Printers, 10, Frith Street, Soho.

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A

TREATISE ON MILDEW,

AND THE

CULTIVATION OF WHEAT;

INCLUDING

HINTS ON THE APPLICATION

OF

LIME, CHALK, MARL, CLAY, GYPSUM,
&c. &c.

BY FRANCIS BLAIKIE.

SECOND EDITION, ENLARGED.

LONDON:
PRINTED FOR H. AND W. WRIGHT,
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51, HAY-MARKET.

1828.

Holkham, September 16, 1820.

Sir,

Having been given to understand that it is your wish to re-publish my letter on the subject of MILDEW IN WHEAT, *addressed to the editor of the Farmer's Journal, and honoured with a place in the columns of that highly respectable paper a few weeks ago, I now, at the very flattering request of high authority, resume the pen, for the purpose of furnishing you with some additional remarks on the* CULTURE AND GENERAL MANAGEMENT OF WHEAT LANDS, *which may be considered an appropriate sequel to the letter above alluded to.*

I remain,

Your humble servant,

FRANCIS BLAIKIE.

Mr. Harding, St. James's Street.

CONTENTS.

PAGE
Cause of Mildew 1
Rules for Prevention 3
Preparation of the Ground for Seed 5
Early Sowing 8
Thick Sowing 10
Experiments and Practice at Holkham 11
Management of Malmy Land 14
Of Alluvial Sandy Land 16
Of Clay and strong Loams 18
General Remark on thick and early Sowing . . 21
Dr. Cartwright's Remedy for Mildew 22
On the Use of Marl, Lime, Chalk, and Clay, on Arable Lands . . . . *ib.*
Remarks on the Minutiæ of Farm Management . 24
Description of Marl, Clay, &c. and on the Composition of Soils 26
Gypsum described, and the proper application of it 33

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ON THE

PREVENTION

OF

MILDEW.

Holkham, Aug. 25, 1820.

The mildew in Wheat being unfortunately more prevalent in the present season than it has been for some years past, and the minds of many practical men being now *feelingly alive* to an inquiry into the nature and cause of that baneful disease, the present appears a proper time for entering upon the investigation.

I do not pretend to have any nostrum or specific to recommend, as an infallible cure for the disease, yet I flatter myself, if the practical hints I am now about to give, are attended to and acted upon, they will be found efficient in preventing the recurrence of the malady in time to come.

All vegetables are subject, more or less, to disease, arising from various causes, but principally from the vicissitudes of weather: such as, sudden transitions from heat to cold; from dry to wet; and *vice versa;* and tender plants, in a luxuriant state of growth at the time those transitions take place, are more liable to be injured, and that to a greater degree, than other plants in a medium state of vegetation. Plants standing singly are also more liable to be injured by those causes than other plants growing in a mass, because, in the latter case, they afford mutual protection, by screening and sheltering each other. Hence thin crops of wheat are more liable to mildew than thick ones. Single plants, or thin crops of wheat, collect a superabundance of sap or nutriment; their membranes or channels for conveying that sap become tender from being overcharged, and ungenial weather has a powerful and immediate effect in disorganizing the system of plants so circumstanced: their sap becomes stagnated; their channels for conveying that sap corroded; and morbidity, or disposition to rottenness, quickly ensues. I therefore believe, ungenial weather, operating upon imperfect crops of wheat, on certain soils and in situations, such as will be hereafter described, to be *the cause* of mildew.

It has been said, correctly, I believe, that the rust we see on the straw of wheat, is a parasitical plant belonging to the class Criptogamia of Linneus. Be that as it may, the rust or parasite is the *effect* only; the *cause* is what I have heretofore described. The object of the husbandman is to avert that calamity; and I think it may be accomplished, in a great degree, by strict attention to the following plain and simple rules.

First, prepare the ground properly for the reception of the seed; second, sow early; and third, sow thick.

These general rules require some explanation; and the first in particular opens a wide field for investigation, too extended for the columns of a public journal; and I must, therefore, confine my remarks to a limited compass.

It has been asserted, that mildew was less prevalent in former times than it has been of late years; and I have reason to believe the remark correct, because wheat was formerly sown upon wheat land only. The open field system was adapted to the culture of wheat, and there were few hedge-rows to impede the free circulation of air; wheat was then sown early in the autumn, and it was sown after a clean summer fallow, which is a good preparation upon retentive and adhesive soils. I have no data as to the quantity of seed usually allowed to the acre at that time; but we know from experience, that even a small portion of seed sown early in the season, upon a well prepared summer fallow, will stool out and mat together before winter, preserve its plant in spring, and consequently not be liable to be attacked by mildew. This system may be called a wholesome state of cultivation, in as far as relates to the wheat crops. Our necessities have of late years induced us to deviate from the sound principle of growing wheat upon wheat land only; and we now cultivate that grain upon various descriptions of land, and in situations by no means the best calculated for its production. These necessities (whether real or imaginary) have arisen from various causes; in part only, from our increased population; but more particularly and immediately, from increased manufactures and increased luxury among all ranks of the community; requiring a large proportion of the best wheat lands to be laid to permanent grass for the supply of animal food for man, and provender for the increased number of pleasure, stage, and post horses. The working classes of the community also consume more wheaten bread than they used to do formerly. These have been the principal causes for extending the cultivation of wheat over large tracts of very inferior land; and I will venture to assert, that the management of those lands is, in many instances, carried on so very injudiciously, that it may be said to be calculated to engender mildew.

I will endeavour to point out a few of the objectionable methods of cultivation to which I allude; and the positive may be easily calculated from the negative in the practices reviewed.

Wheat sown upon springy-bottomed land frequently contracts mildew, because such land is not only liable to lose plant in winter, but it has also a natural tendency to encourage morbidity in the plants growing upon it, after they have been stagnated by ungenial weather, as before described. It is advisable to underdrain this description of land *thoroughly* in the first instance, and then bring it into a proper state of cultivation before wheat is attempted to be sown upon it.

Wheat, sown in small wood-bound inclosures, is apt to mildew, be the soil what it may. This is owing to the want of a free circulation of air, and consequent damp, the nurse of mildew. The good old farmer's rule or proverb—

When and where you sow your wheat,
Then and there cut hedges neat,—

has been very generally suspended by the new system of husbandry. It is, nevertheless, a good maxim, and ought not to be discarded.

Wheat sown upon land recently broken up from ancient pasture is liable to mildew, because the surface, or cultivated soil, is composed of too large a proportion of vegetable substance;

that is, rotten or rotting turf. It is obvious that land in that state has a great tendency to encourage morbidity in the plants which grow upon it; it is almost certain to lose plant in winter; and when the mildew attacks the crop, it goes to decay more rapidly than on most other land. This unnatural system of cultivation may be compared to the horrid practice which has been heard of, of attaching a dead animal body to a live one; and a similar result may be expected. New broken-up land should be brought into what is technically called a *wheat state*, before that grain is attempted to be grown upon it. Oats, rape, turnips, mangel wurzel, potatoes, &c. should be grown in the first instance; and lime, chalk, clay, or marl, should be applied copiously before the turf or vegetable manure is exhausted. The land will then be brought into a proper state to produce barley, clover, and wheat. The same remarks are applicable to peaty land, reclaimed bogs, and moors. Much injury has been sustained from over-draining peat *in the first instance.* Peat should be drained gradually; and lime, limestone, gravel, clay, marl, &c. applied as soon as it is possible to get any of those heavy substances upon the bog. When that *absolutely necessary* process is deferred until the peat becomes thoroughly dry, the loss is incalculable.

Wheat sown upon alluvial soils, in valleys between high hills, by the sides of rivers, &c. &c. is liable to mildew; that disposition is owing to fogs and damp incident to such situations; and there also *premature frosts* take the greatest effect. A frost-bitten vegetation seldom escapes mildew.

Wheat sown late in autumn after clover or other layers (leys, lays, lees, leas, or under whatever other local name grass in convertible husbandry is known by), upon light land, *and immediately after the plough*, is almost certain to lose plant if the following winter proves severe and changeable. Many farmers have sustained great loss from mildew, in the present season, owing to their having pertinaciously followed this precarious system of cultivating wheat; and some practical men in this immediate neighbourhood may justly attach blame to themselves, for not having followed the example they have had an opportunity of witnessing at this place. Mr. Coke sows wheat upon a *stale furrow*, after clover and other lays, upon light land: he also sows *early*, and with a *full seed*, and thereby secures a full plant, and escapes mildew.

Wheat sown upon layers of two years or more standing, and having one ploughing *only*, is liable to lose plant, not only from the effect of frosts, but also from the ravages of the wire-worm; and mildew generally follows close in the train of that destructive insect. Such layers should be *cultivated* before they are sown with wheat; that is, the land should be broken up soon after Midsummer, by one of the practices termed clean ploughing, ribbing, rice (or *race*) baulking, back-furrowing, or by any other method best adapted to the nature of the land. The breaking of the land disturbs the wire-worm; and the rooks (much pinched for food at that season) keep a pretty sharp look out after them. Rooks are, *on the whole,* good friends to farmers, although they are not generally acknowleged as such.

This inquiry might be continued to an indefinite extent in commenting upon the cultivation of chalks or malmy land, alluvial sand, and gravel of various textures; lime-stones, stone-brash, clays, red marls, &c. &c. but the reasons I have before assigned induce me to close my remarks under the *first head,* at least for the present. I therefore turn to the consideration of the second head of my subject.

SOW EARLY.—Farmers are sometimes induced, by the result of one particular season, to deviate from established and general rules in practice. The present crop of wheat unfortunately verifies this assertion to the fullest extent. The winter 1818, and 1819, proving unprecedently mild, the wheats sown early in the autumn of 1818 became luxuriantly winter proud, and the crop in many instances proved defective from that cause. Hence, cursory observers, and bad calculators, fell into the contrary extreme, by sowing *too late* in the autumn of 1819. The frost set in early in November, and the winter proving severe, or severely changeable (if I may so term it), the wheats sown *late* upon lay ground, and upon a *fresh furrow*, very generally lost plant. The abundance of moisture, and genial growing weather in the early part of the summer, forced the thin wheats into an over-luxuriant state of growth; and the violent thunder storms, with hasty and heavy showers of rain, succeeded by hoar frosts, which took place in course of the summer, caused a stagnation in the growth of the over-luxuriant and unprotected thin wheats. A disposition to morbidity ensued; and the parasitical plants, mucor, rust, or mildew, made rapid progress amongst such crops, and in such situations as I have before described.

It is a very general practice (I think a very bad one) to harrow thin wheats in spring, with a view to encourage them to stool out and fill up the vacancies: wheats so treated will certainly soon after the operation assume a more florid appearance; but that I consider a sure presage of mildew in unfavourable seasons. I think it a more adviseable method to dibble Talavera wheat in spring, amongst thin crops of winter wheat; the two will be found to ripen nearly at the same time, and the sample not deteriorated. The celebrated Mr. Greg, of Hertfordshire, practised this system to a considerable extent in the last spring, and has succeeded beyond his most sanguine expectation. I now proceed to discuss the third head.

SOW THICK.—It is well known to agriculturists who are in the habit of visiting this place at the Sheep-shearing meetings, and at other times, that Mr. Coke is a strenuous advocate for sowing wheat *thick*. The apparently large proportion of seed which he allows to the acre (four bushels), has been a matter of astonishment to many experienced men, and has promoted much discussion on the subject. The usual proportion of wheat seed was sown here in the autumn of 1818: yet Mr. Coke did not suffer more from his wheats becoming winter proud (perhaps not so much), as his cotemporaries, who did not sow more than two, or two and a half bushels to the acre. But how does the case stand in the present season? In this district the thick wheats have escaped mildew, while the thin crops are very much injured by it. There are two *accidental* experiments upon Mr. Coke's farms, in the present season, so strongly corroborative of the propriety of sowing wheat thick, that I think them deserving of notice in this place.

The first is in a thirty-acre brake or field of wheat: the seed was sown in the autumn upon *a stale furrow* after a one year's clover layer; the soil, a kind sandy loam, incumbent upon a chalky clay subsoil. Two drills started at the same time in the middle of this field; one drill worked towards the west, and the other towards the east, the rows ranging from north to south; both drill-men received the same directions from Mr. Bulling (Mr. Coke's farm manager). The man who worked to the westward deposited the usual quantity of seed (four bushels to the acre), but the other (a young practitioner) gauged his drill wrong, and deposited only three bushels to the acre. The result is, the four bushel seeding has escaped the mildew, and is a very fine crop: the three bushel seeding is mildewed, and is the only thin wheat, and the only mildew worthy of notice upon the Holkham farms this season.

The other experiment is in a thirty-five acre field of wheat, sown in the same manner, after a clover layer of one year: the soil, a lighter sandy loam than the former; the subsoil similar. A new drill was put to work upon this field, and the man had instructions to sow four bushels of seed to the acre; but the blacksmith having diate stages, from extreme bad to extreme good, and I think are likely to prove so from the thrashing floor.

Malmy Land.

There is a considerable extent of land in West Norfolk, locally termed malmy, or maumy; this land is generally upon hills, or rather upon eminences, for there are no hills, properly so called, in Norfolk. The light surface soil appears to have been washed or blown away from those eminences, and has left the present surface soil composed of a thin coat of tenacious clay incorporated with chalk and sand; and the subsoil is chalk, or chalky clay. This description of land is somewhat similar to that in the Chiltern Hundreds of Bucks and Oxon. Malmy land requires particular care and attention in management: it is unkind for turnips; it suits sanfoin or St. Foin; and it produces wheat of good quality when properly treated; it also casts, or yields well in proportion to the bulk of straw. When wheat is cultivated upon malmy land in the four course shift, that is, sown upon a one year's clover layer, it is very liable to lose plant, and to contract mildew.

Wheat answers better after a two year's layer upon malmy land; broken up soon after Midsummer, sown early, and with a full seed; this process secures a full plant in spring, and prevents mildew; and wheat is not liable to become winter proud when sown early upon malmy land' in a medium state of cultivation.

I have remarked, that malmy land suits sanfoin; and I will now add a few practical hints upon the subsequent cultivation of land when broken up from sanfoin layer. It is customary where sanfoin is cultivated in this country, to allow the same layer to continue on the land for a series of years; indeed, it is seldom broken up until it loses plant, and the land becomes foul. It is also customary when the land is again brought into aration, to take oats (upon one ploughing) for the first crop; turnips the second; and barley the third. I call this rotation bad husbandry; because it is almost certain there will be a great accumulation of wire-worms in old sanfoin layers, and these destructive insects will of course affect the oat crop, destroy the turnips, and injure the barley. I therefore think it a preferable practice (where paring and burning is not resorted to) to take a crop of oats in the first year for the purpose of rotting the turf; a clear out summer fallow in the second year; barley in the third; and then turnips, to be followed by barley, clover, and wheat.

A *clean* summer fallow deprives the wire-worms of food necessary for their support; and the various processes resorted to in the cultivation of the land, expose them to the vigilant eyes of their natural enemies, the rooks. In cases where the land cannot have the advantage of an entire fallow, mangel wurzel, or rape, should be substituted for the turnip crop, as those vegetables are less liable than turnips to be injured by the ravages of the wire-worm.

Alluvial Sandy Land.

There is an inferior description of land in this district on which wheat is cultivated in the common rotation of cropping—which may be denominated alluvial sand, from its situation in valleys adjoining the malmy eminences before described; and from its being composed of light sandy fragments washed or blown from the higher grounds. This land soon burns or parches in dry season; it eats up manure quick, and makes a bad return to the husbandman; it is not adapted for the growth of wheat, because of its want of staple, and its liability to lose plant and contract mildew. When wheat is sown upon alluvial sand, it should be upon a *stale furrow*, and the land should be compressed as much as possible by the treading of stock, or by the effective operation of a heavy roller. These operations give the land a necessary degree of solidity, operating as a check upon the wire-worm, and preventing the wheat plants from being extracted by the effects of frosts and changeable weather. The rolling should be repeated as early in spring as the state of the land will bear the operation. All *puffy lands* intended for wheat, should be consolidated in the manner here described. Lands denominated *puffy*, are reclaimed bogs; peaty land; old turf land recently broken up, and such other light lands as have not been brought into regular arable culture.

Wheat growing upon alluvial sand, as before described, is liable to be attacked by slugs in mild winters. This calamity is partly owing to the nature of the soil, and partly to its situation in warm valleys. These devouring insects come from their hiding places in the night, and crawl upon the surface of the ground in search of food; and they again bury themselves in the earth on the approach of day. Repeated night rolling destroys those unwelcome intruders; and in cases where the land will not bear the operation of the roller, let a quantity of refuse turnip or cabbage leaves be strewed over the field, and the slugs will attach themselves to the undersides of those leaves in preference to their usual hiding places; send a boy over the field the following morning to turn the leaves and destroy the slugs, by scraping them from the leaves into a pan, or other vessel, to be conveyed to the solid ground where the insects may be destroyed with greater facility. This operation is not so tedious as it may at first sight appear to be; it is a very effectual method of destroying the slugs, and consequently of preserving the wheat plants, and thereby preventing mildew in the crop.

Theoretical farmers will of course consider these little practical remarks unworthy of their notice, otherwise than in ridicule. But operative men, real farmers, will view them in a very different light. I shall defer saying more on this subject at present, as I shall have occasion to make some more pointed remarks upon the minutiæ of management, before I conclude this treatise.

Clay, Marl, and Strong Loam.

Wheat sown upon heavy land, well underdrained, properly cultivated, and in open situations, is not liable tom ildew. Such land should be clean summer fallowed in preparation for the wheat seed; the ridges should range from north to south, or as near that direction as the fall of the land will admit; and the water furrows, or surface drains should be kept open. In cases where there is a rapid fall and long ridges, it is necessary to have horizontal grips, or water furrows, for the purpose of conveying superfluous water to the field ditches or main drains; in short, no pains should be spared in laying strong clay land dry, when under wheat. The same observations apply to strong loams, and to marl in all its hues of red, white, and blue. Wheat sown early after a summer fallow upon these valuable lands, is apt to become over luxuriant or winter proud when the season proves unusually mild; but a judicious farmer is not detered from sowing early, by the unfavourable result of one particular year, he acts upon the broad basis of a calculation on the average of years, and he is benefited accordingly. Good land cultivated, as here recommended, requires less seed than other lands under bad management.

Opinions are much at variance upon the system of management most proper to be followed with wheat when in a winter proud state. Mine is decidedly against sheep feeding; because, sheep prefer the tender blade in the heart of the plant, which ought to be preserved; and reject the coarse blade which ought to be taken off. I think the best plan is not to attempt any process with a view of checking the over luxuriant growth of the plant; unless when it becomes lodged or fallen to the ground; in that case, it is necessary to mow, or brush off the coarse blade, and the rubbish should be immediately removed from the ground, so as to admit air to the plants, and prevent putridity which is the forerunner of mildew.

When wheat seed is deposited by the drill, or by any other process of row culture, *upon good land, in a high state of cultivation*, the alignement, or direction of the rows should be from north to south, or as nearly so as the nature of the situation will admit, because the rays of the sun, when in his greatest altitude, striking more directly between the rows of corn, have a powerful effect in strengthening the straw, and by absorbing the damp from the earth, become a powerful auxiliary in preventing mildew.

On the contrary, when corn of any sort is sown in rows upon very light dry land, having a southern exposure, the alignement should be from east to west—the reason is obvious, and need not be mentioned.

Rich fertile loams require less wheat seed, and that to be sown later than upon most other lands; the fortunate occupiers of such lands will find it their interest to attend to the hints I have here given relative to the alignement of the ridges and rows—theirs should, of course, range from north to south.

In summing up this article, I wish to be clearly understood, as not meaning to assert, that the practices of early and thick sowing should be followed invariably; for, I am well aware, that deviations from general rules are not only allowable, but advisable in certain cases, and that judicious cultivators ought to be guided more or less, in all husbandry practices, by season, soil, situation, and other localities.

My arguments hinge upon the general rules of preparing the ground properly, sowing early, and sowing thick, as good preventives against mildew, and I feel convinced, that in a great majority of cases, the premises I have taken will be found correct. I have ever considered it a wise maxim, when doubt exists, to run the hazard or erring on the right side in preference to the wrong; and I believe most farmers will allow, that it is much easier to harrow, or to cut out an over thick plant of wheat, at spring, than it is to fill up a thin one, even by the most approved methods now in use; and I believe all rational practical men will allow, that thin wheats are more liable to mildew than thick ones.

As the remarks I have already made on the preparation of land of various descriptions for wheat-seed, with a view to the prevention of mildew, apply more or less to all other varieties of land not particularized, any farther comment on the subject might be deemed superfluous. I will therefore conclude by noticing a recipe for the *Cure of Mildew*, which has been recently given to the public by the scientific Dr. Cartwright. That gentleman recommends an application of salt water, or salt diluted in water, as an infallible remedy or cure for the disease. I have reason to believe the Reverend Doctor is partly correct in his idea, for an application of salt will undoubtedly destroy the vegetative power of the parisite, called must or mildew, on the leaves and straw of the wheat plant, but I apprehend it would be found somewhat difficult in practice to apply salt in an effectual manner for the destruction of the parisite, without at the same time injuring the plant on which it subsists. I therefore think it will be more prudent to use every possible means of preventing mildew from taking place in the first instance, rather than trust to any specific for its removal.

On the Application of Marl, &c.

In a former part of this Treatise, under the head of Old Turf Land, recently brought into arable culture, I have said, that lime, chalk, clay, or marl, should be supplied *copiously* before the turf is exhausted. This cursory remark is of considerable importance, and should not be overlooked by the occupiers of land in the state I describe. It is also to the interest of the owner to see that one or other of these substances is applied before the vegetable and animal substances which compose the turf are exhausted by a repetition of corn crops, and those of comparative little value to the occupier, from the small produce of corn in proportion to the bulk of straw.

Theold adage of penny-wise and pound-foolish, may be justly applied to the pernicious system of extracting the virtue of the turf. manure from land, before the calcareous substances are laid on.

In many instances, the injury (public and private) is incalculable, which has been sustained through the mismanagement or cupidity of the occupiers of land, recently broken up from ancient pasture. This assertion will be more fully explained, as I proceed in my remarks on the application of Lime, Marl, &c. &c.

Good corn land *may*, and sometimes *does* pay; but good grass land never fails of making a suitable return *to the owner*, who is in consequence bound in justice to himself to be very tenacious in granting permission for such land to be converted into tillage.

The relative value of grass and arable land is at present decidedly in favour of the former; and I apprehend is likely to continue so, *under existing circumstances*.

I have before hinted at the minutiæ of farm management, I will now enter more at large upon that very important subject, having a very high authority to sanction me.

The Earl of Albemarle, when addressing the company assembled at the last Holkham sheep-shearing, (in his usual energetic, impressive, and instructive manner,) said,—that a farmer's success in his practical operations on his farm, and his consequent prosperity in life, depended in a great measure *upon his particular attention to the detail, and minutiæ of management.*—I entirely accord with his lordship in this sentiment, and will even venture to say, that the difference between one man's management and another's, (allowing both to have equal means,) is equal to the rent, or annual value of the land. The difference arises from the superior tact, system, or method in the one, and the want of those requisites in the other.

Thus we frequently see a farmer who appears (to a cursory observer) to be a man of business, because he is seldom from home, and is always in an active bustle with his concerns. Yet that apparently industrious man never gets out of a *muddle*, (a Norfolk phrase); he is for ever putting the cart before the horse, and is constantly behind his neighbours in his agricultural operations. The defect is the want of method.

Again, we see a scientific, well informed farmer, who prides himself upon his thorough knowledge of the theory of agriculture, whilst he at the same time commands the *main spring*, or capital requisite to carry his well matured plans into effect; yet, even, with those advantages, this accomplished farmer does not find his expectations realized, or rather, he meets with a total failure. His misfortune is owing to his having bent his mind to great things, and neglected little ones; or, in other words, to his having been unacquainted with the detail or minutiæ of management, and the nice art of accomplishing important objects in the most perfect manner and at the least possible expence. I instance those two cases only, out of a many which might be cited in corroboration of my Lord Albemarle's very correct sentiment. It is, in fact, *the detail and minutiæ of management*, on which a prudent farmer ought to rest his hopes of success; and never let it be forgotten, that nine-tenths of the accidents which are daily occurring amongst farm stock, and in farming operations, may be averted by proper attention and judicious arrangement.

It has been remarked, that there are few practices in husbandry on which more mistaken notions have been entertained, and acted upon, than the application, or rather misapplication, of lime, chalk, clay, and marl; the two former are general characters, or appellations given to similar substances all over the island; but the terms clay and marl, are frequently confounded one with the other, and are applied indiscriminately to substances of very different textures and qualities. The clay of Norfolk, whether white or blue, contains a large proportion of calcareous earth; and is (when properly applied) efficacious in fertilizing the light surface soil. The substance called clay, in many other districts, contains a larger proportion of alumen, or clay proper, with a very limited quantity of lime, and is consequently not adapted for husbandry purposes: at least not upon tenacious soils.

The marl of Norfolk is nearly allied to its clay; both substances contain about the same proportion of lime; and the only difference seems to consist in the one being a little more friable, from containing more sand than the other; so that it is not clearly ascertained at what degree of tenacity the substance should lose the appellation of clay, and assume that of marl. Indeed I frequently hear one practical man call a substance clay, which another equally conversant in such matters, terms marl. The marl of the Midland Counties is red and blue grey, and when first taken out of the pit, has a hard, dry, slaty appearance; and it is more or less valuable according to the proportion of calcareous earth it contains. The land is generally of first rate quality where this substance forms the sub-stratum; it is adapted for the growth of wheat and most other grain; it produces abundance of grass of good quality, and most sorts of timber trees thrive upon it; in short, the red marl land may be considered the most valuable in the island. The marl of the Northern parts of the island is found in the bottoms of peat mosses, and obsolete lakes, it is white, blue, and light brown; it is a soapy substance, and principally composed of shells or fossils in a state of decay, intermixed with alluvial clay and sand; this marl is more valuable than either of those before mentioned. Thus it appears, that in different districts, the same names are given to substances, or compounds of earths essentially different in the proportions they bear to each other, and I believe that this circumstance has in no small degree tended to mislead practical men in the application of those substances.

All cultivated, or surface soil, is composed of several ingredients; the principal of which are sand, clay, lime, oxide of iron, with vegetable and animal matter; and the fertility of a soil depends on the due proportion of those materials, (with some others not necessary to mention), of which it is composed. Sandy loam implies, that the compound contains more than an average proportion of sand, including stones, flints, &c. &c. In process of time, the small proportion of clay and lime which sandy loam contains, is either abstracted by the production of crops, washed away, or sinks into the subsoil; the surface soil in consequence becomes still lighter, and looser; dung applied to soil in this state forces a bulk of straw, but does not produce corn; and hence the necessity of applying clay or marl to the exhausted surface soil.

It but rarely happens, nor is it to be expected, that a practical husbandman should be sufficiently acquainted with chemistry, to enable him to analyze the surface soil of the land he occupies, with a view to ascertain by that test whether it requires the application of any mineral substance to add to its fertility. Experience, however, teaches an observant farmer, that the surface soil of his land requires to be refreshed by lime, chalk, clay, or marl, when it ceases to produce the usual quantity of corn in proportion to the bulk of straw; when the straw grows soft and flaggy, and is apt to lodge or fall to the ground, and when his land becomes unusually disposed to produce obnoxious weeds in preference to cultivated crops: a farmer seldom errs when he is guided by these practical tests, in so far as regards the propriety of the measure; but he is apt to be led astray in carrying it into effect.

It frequently happens that one intelligent farmer applies clay or marl to his land with complete success; while his neighbour, equally industrious, but not so well informed, also clays or marls his land, and meets with a total failure. This is an enigma which requires some elucidation, and will induce me to revert to the composition of soils.

The proportionate quantities of different substances necessary to constitute fertile soils, have been set forth and explained in the various works of Chemistry applied to agriculture, published of late years. It is not necessary, for the present purpose, to question whether the estimates and calculations given in the works to which I allude are correctly drawn or not. The great object is to make a practical man comprehend that there is an actual standard in the component parts of all soils, (varying, of course, according to the nature thereof,) absolutely necessary to ensure fertility, and that all deviations from that standard must be unfavourable. This principle once known, goes a great way in explaining the enigma of one man succeeding, while another fails in the application, perhaps, of the very same mineral substances.

The great stimulants in the production of corn and grass, are vegetable and animal manure; for, however correctly compounded the earths may be, they will remain inert, and cannot become fertile until a due proportion of manure is applied; hence the errors into which cultivators have frequently been led by a miscalculation of their means in the application of clay and marl. This I will further explain in the following parable.

A certain husbandman was possessed of ten cart loads of farm-yard dung, which he purposed to lay upon an acre of light sandy land, preparatory to sowing it with wheat, to be fallowed by turnips, barley, and clover; but, having duly considered the usual practical tests, he came to the conclusion that his land wanted an application of clay or marl, and he accordingly laid forty cubic yards of marl upon his acre of land. He then laid on his ten cart loads of dung, and put his land through the prescribed rotation of crops; he found himself grievously disappointed in his expectation of the result; attributing his failure to his having used the marl, he hastily concluded that marl does injury to land. A neighbouring husbandman, more wise than the former, was exactly similarly circumstanced in the first instance; but he calculated more prudently and applied his means in a very different way, for, he says, if ten loads of dung be barely sufficient for an acre of surface soil, already charged with a considerable quantity of vegetable matter, it follows there would be a very great deficiency in the necessary proportion of that invaluable ingredient after I have laid on forty cubic yards of marl, (having little or no vegetable matter in its composition,) I will therefore imitate the economical tailor, in cutting the cloth to his customer's measure; I will allow one half of my acre of land to lay in grass another year, after having laid twenty cubic yards of marl upon it, and I will break it up in that year, when I shall have ten cart loads of dung to spare for it; in the mean time I will put twenty cubic yards of marl, with my ten cart loads of dung, upon the other half acre in preparation for wheat. This prudent husbandman executed the plan he had thus judiciously formed, and his success was so complete, that his purblind neighbour attributed it to supernatural agency. Now, if my premises be correctly drawn, I would ask, what good result can possibly be expected from the application of clay or marl, without manure, to exhausted light arable land. In mentioning manure, I do not confine the term to farm-yard dung; it also applies to rape dust, to rotten turf, to the sheep-fold, &c. The pith of my argument is, that no compound of earths can possibly be fertile, or productive, without a due proportion of manure of some sort. The adding of earth to earth, is like depositing dust to dust, after the vital spark has fled; there is no more active life in one than the other. It is true, a plant of wheat may *exist* in a compound of earths alone, but it cannot flourish, nor become productive, without a specific quantity of manure.

I think I may venture to assert, that the actual food of plants has not yet been discovered; at least philosophical men, who have turned their minds to the study of this intricate subject, have not come to a definite conclusion or uniformity of opinion. It is, however, of little importance to the practical farmer to know more on the subject, than that manures, whether animal or vegetable, when properly applied to certain compounds of earths, promote fertility; and that without manure those compounds would remain inert, or unproductive.

I think it highly probable that the remarks I have here made upon the application of clay and marl, will not be deemed conclusive by many practical men into whose hands this treatise may fall; but I do trust, that (if not entirely satisfactory), my hints may conduce to some good, by drawing the attention of cultivators to a more minute enquiry into this most important subject, and thereby, in some degree, prevent the misapplication of those substances in time to come.

The best recipe I know of for restoring land to fertility, which has been over clayed or over marled, is *to apply an extra quantity of manure;* a very natural question then arises, how is that to be procured? I answer, if no other manure can possibly be obtained, plough in a green crop of buck wheat, or second crop of clover; these expedients are within every farmer's reach. When land has been over manured, (as is sometimes the case) apply clay, marl, chalk, or lime, in due proportion to the nature of the soil.

On the Application of Gypsum.

This mineral substance is called Plaster of Paris, in America, where it is very generally used upon the land when cropped with wheat and Indian corn; and the reports circulated of its efficacy in promoting the luxuriant growth of those vegetables, appear quite miraculous, for it has been asserted, that so small a quantity as *one bushel to the acre* (without any manure) is certain to produce an abundant crop of clover, or of Indian corn, upon land previously exhausted by excessive tillage and cropping. This statement will appear incomprehensible to most practical men in this kingdom. I have no doubt, that after making ample allowance for exaggeration, gypsum has been found wonderfully efficacious in promoting vegetation upon some soils in America. And I am also credibly informed, that it has rendered no benefit where applied to other soils.

Gypsum was formerly conveyed from France to America, either in a raw state as ballast for ships, or in a state of powder, packed in barrels and fit for immediate use as plaster, &c. &c. and hence its name Plaster of Paris. It has been subsequently found in British America, also in the state of New York, and in other provinces of the Union. It is found in great abundance in the red marl districts of England; particularly in Derbyshire, where it is called alabaster, also plaster, from being used by plasterers for cement, and in making house and barn floors; it was formerly much used with lime in making mortar for building. Gypsum is calcined or burned like lime when intended for building purposes, and is afterwards beat into a powder and mixed up with water into the consistence required; it is not necessary to be calcined when intended for application to land; the Derbyshire gypsum is white, blue, and red veined, the two former are considered most valuable.

It is delivered at Hull (in irregular blocks as taken from the rock) at about 20*s.* per ton, and conveyed in that state to where it is intended to be used; it is then broken into small particles, not an absolute powder, but nearly so; a ton produces about twenty-four bushels of powder. The method practised at this place for reducing gypsum is as follows: the lumps, or blocks, are first broken into smaller pieces by a sledge hammer, and these are ground into small particles, by passing them through the oil cake crusher with two sets of cylinders. Mr. Coke has applied gypsum to clover layers with some good effect, but he has derived the greatest benefit from using it upon sanfoin layers; he has tried it in various proportions, and has ascertained that four bushels of powder to the acre is a sufficient dressing for sanfoin; it is spread on the surface early in spring, and is visible in the succeeding crop *to an inch* how far it had been laid; in some instances the crop of hay and lattermath has been doubled by the application of this singular substance.

Gypsum appears to attract moisture in an extraordinary degree, and the dews in summer are much heavier, and continue later in the morning where the gypsum has been applied, than where it has not. This may be assigned as one reason for that mineral being more efficacious, when applied to dry sandy land, than to spungy land, clays, and other soils retentive of moisture.

It has been said, that *the situation* of the land ought to be considered in the application of gypsum; and that it has not been found to answer in America when it has been used upon the sea coast. I am inclined to think that this is a mistaken idea; at least it has not been borne out in the practice at this place, for gypsum is here found to answer where it has been applied to the land within two miles of the shore of the Northern ocean; and I therefore think, that the nature of the soil, and the description of crops upon it, ought to be the principle consideration in the application of gypsum.

FINIS.

G. GREEN, LEICESTER STREET,
LEICESTER SQUARE.

J. B. Mullins.

182

ON THE CONVERSION

OF

ARABLE LAND INTO PASTURE,

AND ON OTHER

RURAL SUBJECTS.

By

Francis Blaikie

of

Holkham

(5)

ON THE

CONVERSION

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ARABLE LAND

INTO

PASTURE,

AND ON OTHER

Rural Subjects.

By FRANCIS BLAIKIE.

London:

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TO

T. W. COKE, Esq. M. P.

the liberal, generous & bountiful

THE LIBERAL AND MUNIFICENT

supporter & defender

PATRON

OF

AGRICULTURE,

THIS TREATISE IS MOST HUMBLY DEDICATED, & under

[illegible] [illegible]

BY HIS OBEDIENT SERVANT,

FRANCIS BLAIKIE.

TO THE PUBLIC.

The conversion of arable land into pasture, by means of transplanting turf, may justly be deemed one of the greatest improvements in modern Agriculture. It was first practised in the spring of the year 1812, by Mr. John Blomfield, of Warham, one of the most celebrated farmers upon Mr. Coke's estates, in Norfolk.

Mr. Blomfield, in the first instance, gave this new practice in husbandry the appellation of *inoculating land*: hence, a celebrated physician, (Dr. Rigby, of Norwich, in a recent publication, entitled Holkham, its Agriculture, &c.) styles Mr. Blomfield the *inoculator*; and observes, that the discovery of this improved method of laying down arable land to permanent grass, will immortalize his name in Norfolk.

durable lasting constant

The term inoculation, as applied to this Agricultural practice, has fallen into disuse; and one perhaps more applicable, (transplanting), has been generally substituted.

Mr. Blomfield says, that the idea of converting arable land into pasture, by transplanting turf, first struck him from observing where small patches of turf had been beat upon hedge banks, how quickly the plants of grass extended themselves, united, and formed a compact turf. Having maturely considered the practicability of carrying into effect the scheme which he had in agitation, he at once entered extensively into it; his astonishing success is a proof that his calculations were correctly formed. In March, 1812, he transplanted turf upon six acres of land, which had grown a crop of barley in the preceding year; the land was perfectly clean, and in good heart, as the barley followed a good crop of turnips eat upon the ground. No grass seeds were sown with the barley.

Having been successful beyond his most sanguine expectations in his first essay of the new practice, he was encouraged to go on to a greater extent, and,

with [illegible], early

in the following Autumn, Winter and Spring, he transplanted turf upon thirty-four acres of land, after a clear out summer fallow, and in the succeeding Autumn, two acres more, after a similar process; which completed the pasture round his farm house, in all, forty two acres of transplanted turf. He by this means formed a perfect matted turf of indigenous grasses in the short space of two years, upon a gravelly weak soil; upon which it would have been impracticable to have produced a perfect good turf in so short a time, if at all, by any other means heretofore practised.

This fine turf still continues the admiration of the neighbourhood, and does not shew any disposition to moss or die away. It is proper, however, to observe, that Mr. Blomfield, in the spring of 1813 and 1814, sowed some white clover upon the young pasture, as he considered the turf which he had transplanted deficient of a proper proportion of that admired plant. He attributes much of his success in the rapid uniting of the turf to the repetition of rollings which he gave the young pasture.

Mr. Coke, ever alive to the encouragement of improvements in Agriculture, and to whatever else he considers as conducive to the benefit of the public at large, patronised and encouraged by Mr. Blomfield in his arduous and spirited undertaking, and as a testimony of his approbation, presented to him a handsome piece of plate, engraved with a suitable inscription, commemorative of the introduction of this new practice in husbandry.

Mr. Coke, subsequently adopted the practice of transplanting turf to a considerable extent upon the farm in his own occupation, (as will be detailed in the following sheets), and his example has been followed by several of his tenantry with perfect success. He also, with a view to make this admirable practice more generally known, offered a liberal premium in the last year for the most extensive and successful transplanter of turf in the county of Norfolk. This premium was honorably won by Mr. Henry Blyth, of Burnham, and was presented to that gentleman at the last Holkham Sheep-shearing. Alike honorable to the donor and receiver.

giver

Mr. Coke again offers a similar premium for transplanting turf *in Norfolk*, in the ensuing season, to be awarded at the Holkham Sheep-shearing, 1818.

In consequence of the elogy passed by competent judges upon this new species of husbandry, of the flattering reports made on the subject by sundry writers, and the premiums advertised to be given by Mr. Coke to encourage the extension of the practice, numerous applications have recently been received at this place, requesting to have written instructions sent for directing the practical part of the process; several of those applications have already been answered; but being within the compass of a letter, in too concise a manner to give an accurate or circumstantial detail of the minutiæ of the process.

The writer of these remarks has, therefore, with a view to give the fullest explanation in his power, and and if possible, to render farther application on the subject unnecessary, ventured upon laying this Essay before the Public, who will, it is to be hoped, make a liberal allowanse for the plain language of a practical man, from whom cannot be expected much elegance of expression, nor grammatical excellence.

His object in writing is to endeavour to make his sentiments on the subject he attempts to treat of, clearly understood by practical men.

He aims at no more,

And with due deference to public opinion,

He subscribes himself,

FRANCIS BLAIKIE.

Holkham, September 9, 1817.

CONVERSION

OF

ARABLE LAND, &c.

ARABLE land, intended to be laid down for permanent grass, by the new method of transplanting turf, should be made thoroughly clean, in the first instance, by a clear out summer fallow, when the land is very foul, or by a turnip fallow, when it is not so.

Suppose the land intended to be planted with turf to have had a clear out summer fallow. The operation of transplanting may be commenced in Autumn, as soon as the turf, which is intended to be removed for planting, is sufficiently moistened by the Autumnal rains, so that it may be pared off clean, and without injury to the roots of the plants. It however seldom happens, that Farmers can spare their labourers and teams for such operations, until the harvest is secured and the wheat seed put into the ground. The first week in November, may therefore be calculated upon, as the time for commencing turf planting.

It is necessary to pay particular attention to the selection of the turf land, from whence the plants are to be taken. The situation should be as convenient as possible to the land intended to be planted. The more level the surface and free from stones, the better, and the particular grasses, of which the turf is composed, should be minutely examined. But, as it seldom happens, that practical Farmers are sufficiently conversant in botany, to enable them to distinguish the different species of grasses, by the appearance of their leaves or blades, when they are intermixed and matted together in a tuft. A pretty accurate test, of the quality of grasses, may be adopted in the following simple process.

Let several small patches of turf be turned up by the common spade, in different parts of the grass field. Examine the flags, or turfs turned up; if composed of *running rooted plants*, the turf should be rejected' for, a great many of the running rooted grasses, such as the Triticum, Holcus, Agrostis, &c. are of a bad description.

The most desirable turf, is that composed of fibrous rooted plants, such as some of the Poas, Festucas, Cynosurus, Anthoxanthum, Dactylis, Lolium, Alopecurus, Trifolium, Plantago, Lanceolata, &c. &c. These plants generally compose what is called by Farmers, *a good, clean, sweet old turf*, a description, of all others, the most desirable to be obtained for transplanting.

The field or pasture, most proper for supplying plants being fixed upon, a paring plough, should be procured; or, if a plough of that description cannot be conveniently obtained, a common plough, with the coulter and share, made very sharp, will answer the purpose; a wheel plough is preferable to a swing plough, for paring turf, because it goes steadier, and cuts the turf more regular. The turf should be cut about two inches and a half thick, and seven, eight, or nine inches wide, according to the nature of the turf gage of the plough, and width of the wing of the share; it is sometimes cross cut into short lengths, previous to the operation of paring, but this can only be effected, when the turf is moist and free from stones; the cross cutting is done by a scarifier, with scimitar tines, the convex edges, made very sharp, and faced to the work, and the implement heavily weighted, so as to press the tines a proper depth into the turf. The cross cutting facilitates the operation of dividing the turf into small pieces; but it gives more trouble, and consequently, increases the expense of filling into the carts; for, when cut into small pieces, in the first instance, it requires to be filled with shovels, whereas, if left in large flags, it is readily filled with forks, or by hand, when the turf is tough, and hangs together. The turf is taken in carts (if broad wheels so much the better) to the arable land on which it is to be planted, and then dragged out of the cart in heaps, set in straight lines, and at regular distances, in the same manner, as dung heaps are set in the fields; and after the rate of fifty single horse cart loads to the acre. It is then chopped into pieces of about three inches square, and spread with shovels, regularly over the ground. A scarifier with round or square tines, about one inch and a half diameter, and set about seven inches and a half apart, or four tines in a yard, is drawn regularly over the field, and again crossed at right angles; which takes out the cart wheel tracks, levels the ground, and marks out the distances for placing the pieces of turf, or plants; but the operation of scarifying, is of necessiiy omitted when the ground is wet. It is, however, much better when the scarifier can be used, as it not only marks out the distances accurately, but it makes an opening for the reception of the plants, at the angles where the tracks of the tines cross each other.

The turf being spread, and the ground marked out by the scarifier, (when the state of the weather will admit it,) women and children are then employed, to place, or plant the turf, with the grass side up, one piece in each intersection, formed by the tracks of the scarifier; and, as the operators place the pieces of turf, they press them into the ground, by setting their feet upon them. The calculation, of one piece of turf to each point of intersection, is, under a supposition, that the number of plants, correspond with the number of squares, if they do not, the operators must place them thicker or thinner, accordingly.

One acre of *turf* divided in pieces, and placed as before described, will plant nine acres of arable, as will appear from the following calculation.

Suppose one acre of turf cut into pieces of three inches square, it will produce 696,960 plants.

One acre of *arable* marked out in squares of nine inches to the side of the square, or eighty one square inches, and one plant to each square, will require 77,440 plants, consequently, one acre of *turf* will plant nine of *arable;* each plant will stand six inches apart, and occupy nine square inches of space. The blanks in each square being seventy-two square inches for each plant to fill up.

Although this is the most common, and thought to be the most proper size for the plants, and distance for them to be set apart, yet it may not always be convenient to allow so large a proportion of turf for plants to the acre. In that case, either the size of the plants may be reduced, or the distances apart extended.

Suppose the size of the plants to be reduced from three inches, to two and a half inches square, one acre of *turf* will then produce 1,003,622 plants, and an acre of arable land marked out as before, in squares of nine inches to the side of the square, or eighty one square inches, one piece of turf, being placed upon each square, the number of plants to the acre, will, of course, be the same as before; but, there will be a sufficient number of pieces of turf to plant twelve acres, three roods, thirty-three perches, and a fraction. The plants will stand six inches and a half apart; each plant will cover six and a quarter square inches, and the blanks will be nearly seventy-five square inches, to be filled up by the extension of the plants.

Again, suppose the tines of the scarifier are set only these in a yard, the arable field will then be marked out in squares of one foot; and suppose the pieces of turf to be three inches square, the number of plants produced from an acre of turf, will be, as in the first example, 696,960, and if one piece of turf is placed upon each square foot, there will be 43,650 plants to the acre;

and one acre of turf will plant sixteen acres of arable: each plant covering nine square inches of surface, will have to extend over one hundred and thirty-five square inches of blank, before the turf is united.

Calculations of this description might be carried to an indefinite extent; but, the preceding may be deemed sufficient to point out to the inexperienced planter, the method of apportioning his means, to the meditated object he has in view.

The directions here given, for paring and cutting the turf, are under a supposition, that the whole of the turf is intended to be taken from the grass field, previous to its being broken up to undergo a course of aration.

But, if it should be wished to preserve the field as permanent grass land, in that case, a sufficiency of turf plants should be left for the purpose.

The process is as follows.

The gage of the paring plough, may be set *at nine inches,* as before directed, but, the wing of the share should be turned up at *at six inches,* and being made very sharp, will cut the turf on that side, while the coulter (also made sharp) will cut the turf on the other side; and the flat of the share will turn the turf out six inches wide, leaving ribs of grass three inches wide uncut. The cut turf being removed, the plough set at the same gage is then drawn across the field at right angles to its former direction; and cross cutting the previously uncut ribs, will leave patches of grass, three inches square, in each angle, consequently, the same number of plants to the acre, as before stated, in the first calculation for transplanting.

act of ploughing tillage, culture.

After the turf is removed, the field should have a good top dressing, not less than thirty or forty cart loads per acre, of compost manure, or good vegetable mould. If the natural turf is difficient, in any particular species of favourite grasses, the seeds of those plants should be sown at a proper season, after the top dressing is spread; and then be *repeatedly* well rolled. The turf will soon unite, and in many instances, will be found materially improved from its former state; particularly so, where the turf had been previously *hide bound*, or mossed.

The turf may also be taken out of the grass field, in narrow ribs, suppose three inches wide only, leaving three inches uncut, then with a top dressing of compost, and the ground thoroughly well rolled; the turf soon unites, and the herbage will be greatly improved.

An impliment, for the purpose of cutting turf out in narrow ribs, may be very easily constructed, but it should not be attempted to cut out too many ribs in one process, as, from the natural inequality of the surface, the turf would not be pared off so regular, as when a few rows only are attempted to be performed at one operation.

An implement of this description, will probably be exhibited at the next Holkham Sheep Shearing and Agricultural Meeting.

In the operative part of transplanting turf, particular attention is required in carefully turning the flag with its grass side up, and in pressing the plants well into the ground; for, if the roots of the plants are left exposed to the vicissitudes of winter weather they will certainly be injured in a material degree.

The whole process should therefore be effected with all possible expedition, particularly when carried on in winter; as frosts more or less, are expected every night in that season, no more turf should be cut, carried, and spread in the day, than is likely to be planted before night. And at all times no greater extent should be undertaken than there is a probability of completing in a perfect husband-like manner: for in this practice, (so different from most other operations in agriculture,) the husbandman may almost insure success, if the work is properly executed.

It sometimes happens at the time of planting, that the ground is too dry, hard, or adhesive for the operators to press the turf sufficiently down with their feet; when that is the case, some other method of pressure must be used.

If the ground is dry, and not frozen, a roller effects the desired purpose; but as it seldom happens in winter that the ground is in a proper state for the roller to work with effect, recourse is sometimes had to a very simple expedient for pressing the turf down, that is, by using a common wooden hand rammer, such as carpenters make use of for ramming up gate posts; this simple implement answers very well for the purpose of pressing the turf down, and a labourer with one of these rammers, will complete a considerable extent of that sort of work in a day.

The transplanting having been completed according to the directions hereinbefore given, no stock of any

+ sticking to tenacious clammy

description should be admitted upon the young pasture in the first winter; nor indeed, in the following spring, or summer, until after the grasses have perfected, and shed their seeds.

If the transplanted turf is found deficient of any particular species of favorite plants, such as white clover, permanent red clover, &c. &c. the seeds of those plants should be sown upon the young pasture in spring, but not too early. Clovers are more tender plants (while in their infancy) than farmers are generally aware of, for even very trifling frosts will kill young clovers. The latter part of April is a good time to sow the seeds of those plants, nor is it safe to sow them much earlier.

After the seeds are sown, and the ground in proper temper, between wet and dry, the young pasture should be well pressed down, by repeated rollings, with a heavy roller, which will cause the plants to extend themselves along the ground, rather than rise into tufts, or tussocks, which they would be apt to do. The rolling may be continued at convenient opportunites, until the grasses begin to push up their flowering stems, then suspended until after the plants have perfected and shed their seeds, when it may be resumed in the Autumn; and continued afterwards as may seem necessary. Rolling is of great service to grass land generally, provided it is done when the ground is in proper temper between wet and dry. But in an arable district, such as the greater part of the County of Norfolk, the proper management of grass land is not much thought of, or acted upon.

The five principal objects or processes, necessary to be attended to in the management of grass land are, draining, (when necessary) top dressing or manuring, brush harrowing, rolling, and weeding; to these may be added a sixth, the beating and spreading, or collecting and removing the dung of cattle.

It has hereinbefore been recommended not to turn any stock upon the transplanted pasture in the first spring and summer, or until after the grasses have perfected and shed their seeds. But the lattermath may be eat off by any sort of stock in the Autumn, provided the stock are not continued upon the young pasture in very wet weather, and not at all in the following Winter and Spring months; after that time little more attention will be requisite, as the mother grass plants, and their young progeny, will have united and formed a compact turf.

The foregoing observations have been made in reference to the transplanting being done in Autumn, after a clear out Summer fallow; the same process may be followed after a crop of early sown Swedish turnips, for if the seeds of that inestimable vegetable are sown in the middle, or last week in May, the crops will have arrived at maturity by the first week, or middle of November, when they may be removed, and *placed* elsewhere for consumption, (in the manner as will be hereafter detailed), thus leaving the land they grew upon at liberty to have turf transplanted upon it before the Winter sets in, which seldom happens much before Christmas.

When turf is transplanted in Spring after a crop of turnips, either eat upon the ground, or removed for consumption elsewhere, if the soil is very light, it may perhaps be deemed unnecessary to plough it before planting, as the operation of scarifying, will render it sufficiently loose, but as land of so light a description is seldom laid down for permanent grass, it will more generally happen that one ploughing will be found necessary after a turnip crop, and then harrowed level.

The operation of transplanting turf after turnips, may be commenced as soon as the crop is removed, or eat upon the ground; even in the winter months, when the weather is open, and the ground not too wet; but very particular attention is then required as has been before observed, to avoid exposing the roots of the plants to the severity of the weather.

The transplanting should never be deferred till *late* in the Spring; it should, if possible, be completed by the end of March, and this for obvious reasons unnecessary to mention. [illegible]

The expense of converting arahle land into pasture by transplanting turf, (according to the certificate delivered by Mr. Henry Blyth, of Burnham, as a claimant for the premium offered by T. W. Coke, Esq. 1816, for the encouragement of this new description of husbandry), is as follows;—

	A.	R.	P.
Extent of grass land pared to produce plants for transplanting. The turf being clean pared off.	1	2	18
Extent of arable land transplanted with the above turf.	11	0	15

EXPENSE.

	£.	s.	d.
To ploughing or paring 1 *a.* 2 *r.* 18 *p. of turf at* 10*s. per acre.*	0	16	1¼
To carriage of 600 *loads of turf,* 50 *days work for one horse, at* 3*s. per day.*	7	10	0
To lads driving carts, one boy 14 *days at* 1*s.* 2*d. per day, and* 1 *do.* 4 *days at* 10*d. per day.*	0	19	8
To scarifying 11 *a. Or,* 15 *p. of ground (when covered with turf cut in pieces,) at* 2*s.* 6*d. per acre.*	1	7	8¾
To labourers filling, cutting, spreading and planting the turf on 11 *a. Or,* 15 *p. of land at* 30*s. per acre.*	16	12	9¾
Total expense	£.27	6	4
Total expense per acre	£. 2	9	2¾

Note. The manual labour in this account was performed by contract; and when completed, Mr. Blyth was so much pleased with the execution of the work, that he made a present of one pound to the labourers, in addition to the contract money; thus making the whole charge *twenty-eight pounds, six shillings, and four-pence.* But this payment being purely optional, and the labourers having exclusively earned good wages by the job, it was not considered necessary to make this sum a direct charge in the estimate.

It will be observed, that in the foregoing estimate, there is no allowance made for the expenses incurred by the clear out Summer fallow of the arable land, nor of the year's rent, poors' rates, and taxes for that year; neither is there any charge made for restoring the land to its previous state from whence the turf plants were taken, consequently, there may be a very considerable additional charge made against the transplanted pasture.

These charges were not necessary to be quoted by Mr. Blyth, as it was the expense of the operative part only of the process which was required of him.

As the expenses necessarily incurred in the conversion of arable land into pasture (after a clear out summer fallow), by the new method of transplanting turf, might probably deter some circumspect farmers from trying the experiment. Mr. Coke, with a view to rendering the practice as generally beneficial as possible, caused to be instituted in the last season, some interesting experiments of cropping the young pastures with corn: these experiments were carried on under his immediate inspection, upon the farm in his own occupation at Holkham.

The experiments alluded to, and their results are as follows:—

1st. A piece of arable land (in extent fourteen acres) was clear out fallowed in the Summer, 1816; and in the month of November following, was transplanted with turf in the manner as herebefore described. In the month of April of this year, Heligoland beans were dibbled over the young pasture, at the rate of one bushel and a half per acre; and a portion of white clover, with permanent red clover seed, was sown at the same time; and the whole well rolled down together. Owing to the

+ cautious, wary, watchful [illegible]

beans being planted late (as they could not be procured in proper time) the grasses gained the ascendency, and injured the crop of beans; which are short in the straw, but remarkably well podded. The grasses are luxuriant in the extreme, and the ground completely matted over with turf. The produce of the beans will not do more than cover the expense of seed, dibbling in the seed, harvesting, and taking to market; there is no doubt but could the seed have been obtained early enough for planting in proper season, the produce would have been much greater.

2nd. A piece of arable land of three acres, had a good crop of mangel wurzel upon it last year, the crop was taken up and secured in pits or camps, on the approach of Winter. The land was ploughed, harrowed, and transplanted with turf in the month of March, in the present year; and in April, some clover seeds were sown upon it. Heligoland beans were dibbled, as in the former experiment, and the result nearly similar.

3rd. A piece of arable land (five acres in extent) adjoining to the former, had a fine crop of Swedish turnips upon it, (grown on the Northumberland ridge, or Lothian system,) in the last year, these turnips were taken up in November and *placed* on the ground; they were all carried off in course of the Winter, and consumed in the fold-yards. The ground was ploughed, harrowed, and transplanted with turf in the month of March; four bushels per acre of Poland oats were sown broadcast, at the same time, and the seed scarified in before the turf was planted; some clover seeds were sown, and the whole rolled with a light roller. The oats were a good crop, estimated at six quarters per acre, they were early ripe, neatly mown, and harvested without injury to the crop, or the young pasture, although the bottom was full of grass. The young pasture looks beautiful, and is quite covered with grass plants, but it follows that fewer of the planted grasses have perfected, and shed their seeds, in this experiment, than in the two former; it remains to be proved, which of the three pieces of new turf will be the best permanent pasture.

Two other experiments similar to those herebefore detailed, are now in process at this place.

A piece of land adjoining to number one (in extent eleven acres) was clear out Summer fallowed in 1816; and this season has a very fine crop of Heligoland beans upon it. It is intended to be transplanted with turf in November next, and will probably have a crop of oats, or buck wheat (the seed dibbled in), in the following year.

Another piece of land adjoining to numbers two and three (in extent about eleven acres), has this season upon it a heavy crop of white decanter turnips; these are intended to be in part eat upon the ground, and part drawn off, and the land transplanted with turf as soon as the turnips are removed. A crop of corn will also be taken from this piece of land next season after it is transplanted.

These several experiments will have a fair trial, and will enable Mr. Coke to confer an additional favour upon the public, by making the results known; this he will probably do with his usual liberality, in allowing the experiments and improvements in Agriculture carried on at Holkham, to be at all times open to public inspection.

Having in a preceeding part of this essay mentioned in a cursory manner, the preservation of Swedish turnips by the method termed *placing*, and as the benefits arising from that practice, with the process in performing the operation, cannot be too generally known, a concise description may not be inapplicable in this place, being in some degree connected with the subject here treated of.

A detailed description of the method of preserving Swedish turnips in the manner termed *placing* was made public some years ago, in a letter addressed by me, to the Editor of the Farmer's Journal, and subsequently published in that paper: since that period, the practice has been adopted (and perhaps improved upon) in various districts.

The following is the purport of the letter alluded to:

Upon clay soils, retentive subsoils, and in cases where turnips cannot be conveniently eat upon the ground, they should be drawn off to be consumed elsewhere. The early sown Swedish turnips will have arrived at maturity, and be fit for removal, by the middle, or latter end of November, when all descriptions of spare hands, (men, women, and children,) may be actively employed, in what may (not inaptly) be termed the harvesting of Swedish turnips.

The turnips are pulled up one at a time, and the soil or earth shaken from them: the tops are left *upon* the bulbs, but the small roots or fibres, are *cut off* by bill-hooks, or some other sharp instrument. The operators generally pull the turnips up with their left hands, and with the bill-hooks in their right hands, clean the earth off, and cut the small roots and fibres from the bulbs. The turnips are then thrown into carts, and conveyed to convenient situations for *placing*, near to where they are intended to be consumed. If intended for stock in the yards, stall feeding, &c. &c. an orchard situated contiguous to the home-stead, a spare part of the stack yard, a small paddock, or some such convenient place may be fixed upon.

The cart loads of turnips are tipped up, and the turnips *placed* by hand. They are set upon the surface of the ground with the tops uppermost, the bulbs close to, and touching each other, and only one turnip deep. Turnips placed in this manner, will not occupy so much space as may be supposed by those who have not tried the experiments; a medium crop from twenty acres will stand upon one acre, when placed properly.

The benefit derived from preserving Swedish turnips by the *placing* system are important, the turnips are not liable to be injured by the severity of the weather, for they do not freeze so hard as when left in the fields in winter, neither do they rot and spoil as they do in the fields, after having been hard frozen. They are accessible at all times, even in deep snows, when they could not be procured from the fields. They retain their nutritive quality the whole winter, and following spring, and will even keep good until midsummer. The land is not *poached* when the turnips are drawn off in Autumn, or early in Winter, in the manner it would be, if carted upon at all times in course of the Winter; and the turnips may be preserved from the depredations of game, when placed close together, either by their being put in a situation inaccessible to hares and rabbits, or by enclosing the *depots* with close wattled hurdles; or by a stake fence wattled with thorns, briers, furze, or some other rigid brush wood.

When turnips are stored in houses, or put into camps, (in the same manner as potatoes are usually secured,) they soon heat and spoil, and when left standing in the fields, they are liable to the injuries before stated.

In districts where game is not plentiful, the late sown Swedish turnips may be allowed to stand in the fields for Spring supply; these will throw out fresh fibres at Spring, run up to seeds and impoverish the soil.

The following simple process may then be used with good effect:

When the turnips are grown in rows, (as they always should be,) let the *inverted shares* of the horse hoes be turned *to face outward*, and the horse passing up the intervals, between the rows, the shares of the hoes will pass immediately under the turnips as they stand in the rows, and cut the small roots without dislodging the bulbs; the seed stems will be checked, and the land will not sustain the injury it otherwise would do.

This practice is most applicable to light soils, late sown turnips, and where game is not plentiful, but there is no method, that I am acquainted with, equal to the *placing* system, for preserving Swedish turnips *sown early* upon adhesive soils.

The principal objection to the placing system is, the additional expense, but this I consider trifling, because, when turnips cannot be eat upon the ground, but drawn off as they are wanted for consumption elsewhere, if a fair calculation is made of the time occupied in the continual journies to the fields, and the difficulty of getting the turnips at all times in course of the Winter, the balance of expense will be but trifling, if any, against the placing system.

Custom habituates us to all things; a farmer submits without murmuring, to the trouble and expense necessarily incurred in securing the other products of his fields, because it is customary, and he finds his interest in doing so, it follows upon a parity of reasoning, that he will also submit to similar trouble and expense in securing his crops of Swedish turnips, when he becomes habituated to the practice, and finds his interest in following it. And the only way of judging of the propriety, or impropriety of the measure is, by a series of fair, unbiassed and impartial experiments; for it must be practical men alone, and not theorists, who are capable of deciding as to matters of fact, in the different practices of agriculture.

The greater part of the foregoing remarks relative to the preservation of Swedish turnips, by the system of *placing*, are extracted from my letter on the subject, published some years since in the Farmer's Journal; but these remarks are more particularly applicable to crops of Swedish turnips grown upon *adhesive soils, and retentive sub-soils;* when the crop cannot be eat upon the ground without doing material injury, or when the turnips are removed for some other object;

such as to make way for sowing wheat upon the ground, or for the new practice in husbandry, *transplanting turf*.

Mr. Bulling, Mr. COKE's active and intelligent farming steward at this place, has subsequently adopted the system, and practised it with great success upon *light soils*. He places the turnips upon the land where they grow, and on which they are afterwards consumed.

His practice is as follows:

In the latter part of November, and in the beginning of December, he has all the Swedish turnips pulled out of the ground, in the same manner as directed in my essay, and he principally employs women and children in the *placing* operations; straight lines are staked out on the ground, to form beds of a proper width for common hurdles to cover; the turnips are *placed* upon those beds, close to, and touching each other, the tops uppermost, and only one turnip deep; the turnips are *placed* along the beds so marked out, to any given length, and at convenient distances, for the turnips to be thrown as they are pulled up. When the placing is completed, a common plough is drawn all round the beds, throwing a furrow of earth against the outside rows of turnips, and when it is found necessary wattled hurdles are laid along their tops. By these means, the turnips are preserved from the depredations of the immense quantities of game and wood pigeons, which would devour them, if left exposed in the fields.

Mr. Bulling estimates the expence of placing turnips in this manner, at about four shillings and sixpence per acre.

When the turnips are eat off by sheep, the ground is folded over in the usual manner, and the folds shifted regularly. The turnips are cut into slices by hand machines, and given to the sheep in troughs, placed in the folds; the troughs are frequently shifted in the folds, the refuse from the bottoms of the beds, is carefully shovelled up and spread about, so that every part of the land is properly manured.

The slicing of turnips, and feeding the sheep with them in troughs, is of course attended with considerable additional expense; but that is amply compensated by the rapid progress the sheep make in laying on mutton, in comparison to what they do, when left to nibble the hard frozen Swedish turnips; which not unfrequently break their teeth, and otherwise injure their mouths. This observation is particularly applicable to young and old sheep; but sheep of any age thrive better, and feed quicker from having the Swedish turnips cut for them.

The method of feeding sheep, as above described, is here managed in an admirable manner, indeed I have not any where else seen the system brought to such perfection, nor conducted with so much regularity and despatch, as at this place, by Mr. COKE's shepherds, under Mr. Bulling's directions.

The turnip crops at Holkham, are remarkably fine this season, much better than ever before remembered, particularly the Swedish sort; and a very large proportion of the crop is of that inestimable species. Nearly the whole of the turnips at this place, are this season cultivated upon the Northumberland ridge system; manured by compost prepared in a particular manner, A detailed account of the process used in the preparation of the compost, having been recently printed and circulated by Mr. Coke's order, renders any farther detail from me on the subject unnecessary. It is sufficient to say, the experiment of the compost manure has exceeded in effect, the most sanguine expectations which had been formed of its success.

When turnips are cultivated upon adhesive soils, the success in a great measure depends upon the land having been previously tilled in a proper manner. Much might be said upon the subject of ploughing, indeed a *treatise*, upon the practical part of this first rudiment of Agriculture, (namely to till the ground,) as well as upon most other operative parts of the art is much wanted, and it is to be hoped, some able, experienced, practical man, will take the subject up, and communicate the result of his experience to the world.

Voluminous works have been written upon Agriculture by able, scientific men, in various ages of the world; and the theory of the art may be said to be well understood, particularly in what are commonly called the improved districts of these kingdoms. The practical part is but imperfectly understood by any others than the operative labourers; one man, by dint of experience, obtains a competent knowledge how to set a plough to go steady, and how to hold it straight; another, how to drill, or to sow broadcast; a third, how to reap, mow, and stack; others how to cut an underdrain in a proper direction, to carry off the water; some to hedge and ditch; in short, most farm labourers acquire superior information upon some one branch of the art; but unfortunately when these men die, their knowledge dies with them; others, young and inexperienced succeed them, and it follows, that they unnecessarily toil their own bones, and waste their employers property, before they acquire sufficient experience to execute the work they take in hand, in the most expeditious and correct manner. The farmer's time and attention is occupied in superintending and directing the *general operations* of his farm, the rotation of crops, application of manures, selection of stock, and other important concerns. He knows when his labourers are doing their work well, and he finds fault when he sees they are in error, but unfortunately his small share of *practical or operative information*, does not enable him to put them in the right way of performing their work in a proper manner; here then a treatise upon the practical and operative parts of the several branches of Agriculture would be of infinite service.

As a proof of the practical parts of farm operations being but partially understood, or not sufficiently attended to, I have only to instance the operation of ploughing as it is *generally* performed in this justly cerebrated county.

Ploughing is certainly more expeditiously executed in Norfolk, than in most other counties in the kingdom; and as far as relate to light soils it may be *as well*, perhaps *better* done. But as all the lands in Norfolk are not light, for on the contrary, there are more or less patches of heavy soil in every district, and in some parts, the soil is nearly all heavy.

It cannot possibly be right to follow the same principle in ploughing upon all descriptions of soil, such, however, is frequently the case in this county, where the leading principles of husbandry, particularly the proper rotation of crops is so generally understood; that even in asking the commonest labourer, nay, even women and children, the questions of what crops had such and such fields upon them last year, what this, and what will they have next year, it is a great chance if the enquirer does not receive direct and satisfactory answers to his questions. Very different indeed in this respect, from many other counties in the kingdom, where even the farm manager himself, would frequently be found at a loss to answer such questions ; and when he does, his answers will not always be found satisfactory, or proper.

Although the proper rotation of crops, and some of the other leading principles of Agriculture, and rural œconomy, are so generally well understood in this county, yet some other leading principles, as well as the practical or executive parts of any more, are better understood and practised in other counties, less celebrated than Norfolk.

For instance, the husbanding of farm yard manure; the theory and practice of underdraining land ; the the system and practice of cutting hedges ; the repairing and making of roads upon scientific principles ; the proper management of grass ground ; the selection and management of live stock ; the brewing of beer ; the dairy : and some other important branches of farm management.

In this catalogue I have mentioned *hedge cutting*, there are few counties in England, where more care and attention is paid to raising thorn hedges, and none where attended with greater success, than in the county of Norfolk; yet no where are hedges so generally mismanaged when they are raised; the principle of *cutting and scouring*, (as it is here called,) is good; but wherever that principle is departed from, and the horrid practice of *buck stalling* adopted, the hedges are ruined. But whatever system or practice is followed, the great prevalent error is, in allowing the workmen when using the hatchet or bill-hook, to cut *down*, in place of cutting *up*, as they should do; where hedges are cut *down*, the stools or stubs are shattered and splintered; every crack or opening on the stub forms a conductor for wet into the heart of the plant, which inevitably produces canker, and premature decay; hence arises the cause of thrifty young fences being worn out in a few years.

The description necessary to explain the process of an improved system of hedge cutting, would be too wide a field to enter upon at large in this place; I will therefore defer it for the present, and revert to the subject of ploughing.

It may be proper upon light soils, when ploughing stubbles in Autumn, to turn the furrow right upside down, or as it is usually called flat upon its back; which will at any rate give the ground a better appearance, when viewed at a distance; for if there are any running rooted grasses (commonly denominated couch) amongst the stubble, these will be put out of sight *for the present*; it should however be always borne in mind, that this attempt at burying couch, is only *scotching the snake, not killing it.*

Although it may be proper to turn the furrow flat upon its back, when ploughing *light land* in Autumn, it certainly cannot be judicious or proper, to treat *strong soils* in this manner; the result of such management would be nearly as follows.

To turn the furrow completely upside down, the plough must be set wide and shallow, (fleet in Norfolk), the ground may then be said to be merely skimmed over. Adhesive soils ploughed in this manner, lay water sogged the whole winter, and the furrow being laid so flat, the frost has little or no effect in ameliorating the soil; the land being so thoroughly saturated with the wet lodging upon it, is not in a fit state to plough, till late in the spring; and when it is stirred, it is found that owing to having been ploughed so shallow in Autumn, there is not a sufficiant depth of loose earth to work for turnips, consequently the plough must be set deeper to bring up fresh earth.

In performing this operation, the running rooted grasses, only slightly buried, or rather cut in pieces in Autumn, will now be planted at a considerable depth, and not easily to be eradicated afterwards; the fresh soil brought up will not work kind, owing to its not having had the beneficial effects of the winter's frost; the turnip seed is sown amongst rough clods, and the fly generally takes the plants. But suppose they escape the ravages of the fly, when turnips are sown upon the flat, (and not upon ridges, as they ought to be,) even a trifling shower of rain sets the ground fast, and the plants become stunted; the running rooted grasses having been previously cut in pieces, and transplanted by injudicious management, as has been before described, now come up in profusion; the horse hoes cannot work with full effect upon land in this state, the hand hoes only thin the turnips, and do but little good towards cleaning the ground and eradicating couch grass. Then follows the crisis and natural consequences of such management; the crop fails; the land is declared to be *unkind for turnips, and that it is naturally given to grow couch grass.*

The first principle necessary to be attended to, in the management of *cold wet adhesive soils*, whether in grass, or under arable culture, is, thoroughly underdraining; and particular attention should be paid to avoid *poaching*, or treading with heavy stock in wet weather. In working clay land in preparation for turnips, (for I affirm that turnips may in some cases be grown to advantage upon such soils,) it should be a fixed rule never to attempt to work the ground at any time, when it is not in a proper state or temper.

The wheat or other stubble upon heavy soils intended for a succeeding crop of turnips, should be ploughed as early as possible, or immediately after the wheat seed is put into the ground in Autumn. The plough should be set narrower and deeper than the common practice of this kind of ploughing, so that a sufficient depth of earth is brought up in the Autumn, in place of spring as before mentioned; if the ploughs are set properly, the furrow will not fall flat upon its back, but stand upon an angle of from forty to fifty degrees, When the ploughing is completed, the land should be well water-furrowed, so that no moisture remain stagnant on the surface; this method of ploughing is what is called laying the land high and dry, (a very appropriate term for winter ploughing of strong soils.) By this means all superfluous top water is drained off, the stubble keeps the furrows open, and the soil becomes pulverized by the effects of the frost.

The spring operation of stirring the soil, should not be commenced untill the ground is in a proper temper between wet and dry; the ploughs should be set the same depth as in the Autumn ploughing, the weeds will then be brought to the surface, and may be readily destroyed.

The subsequent ploughings and harrowings, should not follow each other in too rapid succession; but allow of sufficient time between the operations, for the root weeds brought to the surface to be destroyed, and for the seeds of annual weeds to vegetate.

The implements called by the several names of scarifiers, scufflers, cultivators, &c. &c. although proper to be used in working fallows upon *light soil*, are but seldom appropriate for the cultivation of *clay land ;* yet such is the prevalence of custom, that those implements are not unfrequently used indiscriminately upon all descriptions of soil; and I think very injudiciously upon strong adhesive land, when they only serve to deceive the farmer, by making the surface appear clean and friable; while they leave the running rooted grasses and other weeds cut in pieces, multiplied and transplanted. The bad effects of this practice, but too soon become manifest by the weeds increasing to such a degree as to almost obtain exclusive possession of the land.

If scarifiers are used at all, they should have round or square tines, and by no means have *shares*, or cutting tines; the former go nearly as deep as the plough, (where the ground is light and loose,) and pull up the roots of weeds to the surface; whereas the *share tines* cut the rubbish into pieces, a little within the ground, and thereby only transplant the weeds and not eradicate them; consequently the beneficial effects to be expected from fallowing, is in a great measure rendered nugatory, and the expense thrown away.

Another objection to using scarifiers in the cleaning process upon adhesive soils is, that these implements do not thoroughly pulverize the land, they only make the surface appear loose and friable; but the sub-soil becomes baked and set fast, by the continual treading of the working cattle, in the repeated operations of scarifying and harrowing; so that at last when the ground receives the *seed earth*, or ploughing, preparatory to sowing turnips, it turns up livery, raw, *and truly unkind for turnips*. In such cases the Norfolk epithet of *unkind*, would be more properly applied to the treatment, than to the *nature* of the soil.

I have observed, that wherever these good old implements, the plough, the harrows, and the roll, have been used in preference to the scarifiers, in performing the operations of fallowing adhesive soils, the work has invariably been better executed; and what is lost *in point of time* by the use of the plough, is more than doubly compensated by its *superior efficacy*.

The foregoing observations upon ploughing, are more particularly applicable to the process of cleaning adhesive soils, by means of turnip fallows, but although green crops drilled at wide intervals, and judiciously cultivated, will go a great way towards cleaning strong soils that are very foul; yet that system cannot be so efficacious, if so proper in the first instance, as clear out summer fallows, and when once land is made thoroughly clean, it is easily kept so, by a rotation of alternate white and green crops, with proper attention to the cultivation.

The writer of these remarks, is aware that he has done but imperfect justice, to the important subjects he has attempted to treat of; yet he is not without hopes, that the hints he has here given, may induce some person better qualified, and having more spare time at command, to undertake a comprehensive treatise, upon the minutiæ of the practical and operative branches of Agriculture.

FINIS.

C. GREEN,
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OWEN'S

NEW BOOK OF FAIRS,

PUBLISHED

By the King's Authority.

BEING

A COMPLETE AND AUTHENTIC ACCOUNT

OF ALL THE

FAIRS

IN

ENGLAND AND WALES,

AS THEY HAVE BEEN SETTLED TO BE HELD SINCE THE ALTERATION OF THE STYLE.

Noting likewise the COMMODITIES which each FAIR is remarkable for furnishing; also the DAYS on which Markets are respectively held; with the Distances from LONDON; and the Number of Members which each Place now sends to PARLIAMENT.

A NEW EDITION,

CAREFULLY CORRECTED AND WITH CONSIDERABLE ADDITIONS.

LONDON:

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1834.

TO THE PUBLIC.

For the purpose of rendering this book of FAIRS as correct as possible, this New Edition has been throughout most minutely examined, and compared with the best authorities. The two parts are drawn into a nearer correspondence with each other; and every alteration made, for which a sufficient warrant, on the closest investigation, could be produced. That some errors however may still be found the editor is fully aware, and therefore earnestly solicits all persons interested, and locally qualified to give authentic information, to favour him with their corrections (directed to BALDWIN and CRADOCK, 47, *Paternoster-Row*), as speedily as convenient.

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George the Second, by the Grace of God, King of *Great Britain*, *France*, and *Ireland*, Defender of the Faith, &c. To all to whom these Presents shall come, Greeting. Whereas William Owen, of *Fleet-street*, in Our city of *London*, Bookseller, has, by his Petition, humbly represented unto Us, That he has with great Care and Labour, and at a considerable Expense, compiled for the Press, *A complete and authentic Account of all the Fairs in* England *and* Wales, *as they have, since the Alteration of the Style, been settled to be held; and that particular Mention is made therein of all Commodities which each of the said Fairs is remarkable for furnishing;* And that, as the said Work will undoubtedly be useful to the Public in general, and more especially to Travellers; and as the Petitioner has been at great Trouble and Expense in preparing and compiling the same, he therefore humbly prays Us to grant to him and his Assigns our Royal Licence and Permission for the sole Printing and Publishing the same, according to the Statute in that Case made and provided; We, being willing to give all due Encouragement to a Work of this Nature, which may be of public Use and Benefit, are graciously pleased to condescend to his Request; and We do therefore, by these Presents, so far as may be agreeable to the Statute in that Behalf, grant unto him, the said William Owen, his Heirs, Executors, and Assigns, Our Royal Privilege and Licence, for the sole Printing, Publishing, and Vending the said Work; strictly forbidding and prohibiting all Our Subjects, within Our Kingdoms and Dominions, to reprint, abridge, or translate the same, either in the like or any other Volume or Volumes whatsoever; or to import, buy, vend, utter, or distribute any Copies thereof, reprinted beyond the Seas, without the Consent and Approbation of him the said William Owen, his Heirs, Executors, or Assigns, by Writing under his or their Hands and Seals first had and obtained, as they and every of them the contrary will answer at their Peril; whereof the Commissioners and other Officers of the Customs, the Master, Wardens, and Company of Stationers of Our City of *London*, and all other Our Officers and Ministers whom it may concern, are to take notice that due Obedience be rendered to our Pleasure here signified.

Given at Our Court of *St. James's*,

By his Majesty's Command,

HOLDERNESS.

An Abstract of all the Acts of Parliament relating to FAIRS; being a Sure Guide for the Owners, Governors, &c. of Fairs.

I. The owner, governor, ruler, farmer, steward, bailiff, or chief keeper of every fair and market overt, are to appoint and limit out a certain and open place within the town, place, field, or circuit, where horses, mares, geldings, and colts, must be sold; and they must appoint one sufficient person or more to take toll, and keep the same place from ten of the clock before noon, until sun-set of every day of the aforesaid fair or market, upon pain to lose, for every default, forty shillings. 2, 3, *P. M. c.* 7. *Co.* 2 *Inst. f.* 715.

II. And the toll-gatherer, his deputy or deputies, are to take their due and lawful tolls for every horse, mare, &c. at the place and times aforesaid; and they are to have before them at the taking of the said toll, the parties to the bargain, the exchange, gift, contract, or putting away of every such horse, mare, &c. and also the same horse, mare, &c. so sold, exchanged, or put away; and then the toll-gatherer must write in his book the names, sirnames, and dwelling-places of all the said parties, and the colour, with one special mark at the least, of the said horse, mare, &c. on pain to forfeit, for every default, forty shillings. 2, 3, *P. M. c.* 7. *Co.* 2 *Inst. f.* 715.

III. And the said toll-gatherer is, within one day after the fair, &c. to bring his book to the owner, governor, or ruler, &c. of the fair or market, who is then to cause a note to be made out of the same, of the true number of all the horses, mares, &c. sold at the said fair or market: to which note he must set his hand or mark, on pain of forty *shillings: And if* the toll-gatherer neglect to bring the book as aforesaid, he shall also forfeit forty shillings. 2, 3, *P. M. c.* 7. *Co.* 2. *Inst. f.* 715.

IV. Note, That where no toll is due, the book-keeper's fee for entering every contract is one penny and no more. 2, 3, *P. M. c.* 7. *Co.* 2. *Inst. f.* 716.

V. Now, since the making of this statute, 2, 3, P. & M. it is further provided by the 31 Eliz. That every seller or exchanger of any horse, mare, &c. in a fair or market, which is unknown to the toll-taker or book-keeper, must procure one credible person who is well known to the toll-taker or book-keeper, who is to vouch and testify his knowledge of the seller; and the toll-taker or book-keeper is to enter both the names and sirnames, mysteries and places of dwelling of the seller and voucher, into this book, with the colour, mark, and price of the horse, mare, &c. so sold or exchanged; and he is to give the buyer, if he require it, a note in writing out of his book, concerning the contract, subscribed with his hand, for which he is to have two-pence. 31 *El. c.* 12. *Co.* 2. *Inst. f.* 717, 718.

VI. Every toll-taker or book-keeper that suffers a sale to pass without a voucher, unless he know the party of his own knowledge, as aforesaid, and every person making false testimony or avouchment in the behalf aforesaid; and every seller unknown to the toll-taker, not bringing a voucher, and causing the same to be entered as aforesaid, forfeits five pounds, one moiety thereof to the king, and the other to the prosecution; and also the sale of such horse, mare, &c. to be void. 21 *El. c.* 12. *Co.* 2. *Inst. f.* 718.

VII. And note, That though a horse, mare, &c. be at the sale in all the points aforesaid, with vouchers, &c. yet the right owner or his administrators may redeem a stolen horse, if they claim him within six months after the stealing, at the parish or corporation where they shall find him, and make proof within forty days after, by two sufficient witnesses, before the next justice of peace of the county, or before the head officer in a corporation, that the horse was theirs, and repay to the buyer such price for the horse, as the same buyer shall upon his oath before such justice or officer testify he paid for him. 3 *El. c.* 12. *Co.* 2. *Inst. f.* 718.

VIII. And if a stolen horse be not sold in fair or market, according to the rules aforesaid, then such sale does not alter the property of the right owner, but he may seize or replevy him wheresoever he finds him. 31 *El. c.* 12. *Co.* 2. *Inst. f.* 718.

IX. By the statute 22 *Car.* II. *c.* 8. There shall be no bushel but the Winchester bushel, containing eight gallons: and none shall sell by other measure, on pain of forty shillings.

X. If the clerk of the market of the king's house, or others authorised to mark or seal measures, being required, shall neglect or refuse to seal or mark any bushel, half-bushel or peck, duly guaged, he forfeits 5*l.* for the first offence, and for every other offence 10*l.* Or if the king's clerk of the market of his house take more than his fees; or if any other take above one penny for sealing a bushel, one halfpenny for the half-bushel or peck, or more than one farthing for any lesser measure, he incurs the penalties in the statute 17 *Car.* 1.

XI. That at the charge of such persons who have the toll, or profit of the market where no toll is taken, there shall be before the 29th Sept. 1670, one measure of brass provided and chained in the market-place, upon pain to forfeit 5*l.* 22 *Car.* II. *c.* 8.

XII. By the statute of 22 and 23 *Car.* II. it is further provided, That whosoever shall sell or buy any corn or salt by the bag, or without measuring, being thereunto required, or in any other manner than as by the statute 22 *Car.* II. *c.* 8. is directed, and without shaking the measure by the buyer, shall forfeit, beside the penalty in the former act, all the corn and salt, or the value thereof, to the person or persons complaining. 22 *&* 23 *Car.* II. *c.* 12.

XIII. Upon complaint to one or more justices of peace, the proof shall lie upon the defendant to make appear, by oath of one or more witnesses, that he or they did sell or buy according to this and the said former act; wherein if he fail, he shall forfeit as by this act directed, to be levied by distress and sale of goods, by warrant under the hand and seal of one or more justices, before whom such conviction shall be. The penalties to be distributed, one half to the poor of the parish, where the offence shall be committed, the other to the informer. 22 *&* 23 Car. II. c. 12.

Concerning the Alteration of the Style in 1752.

By 24 Geo. II. ch. 23. § 4. All markets, fairs, and marts, and all courts incident or belonging thereto, shall be holden and kept upon or according to the same natural days, upon or according to which the same should have been so kept or holden, in case this act had not been made; that is to say, twelve days later than the same would have happened, according to the nominal days of the said new supputation of time, by which the commencement of each month, and the nominal days thereof, are anticipated or brought forward, by the space of twelve days; any thing in this act contained to the contrary thereof in any wise notwithstanding.

By 25 Geo. II. ch. 30. § 2. Inclosing grounds, payment of rents, or any other matter or things depending on moveable Feasts, to be according to the new calendar.

FAIRS IN THE NEIGHBOURHOOD OF LONDON.

By 3 Geo. IV. cap. 55. It was enacted that, at all fairs held within ten miles of *Temple-bar*, business and amusements of all kinds shall cease at eleven o'clock in the evening, and not re-commence before six o'clock in the morning, under a penalty of forty-shillings to be paid by any master, mistress, or other person having the care or management of any house, shop, room, booth, standing, tent, caravan, or waggon, where any breach of this enactment shall have been committed. Power also is given by the same act to any two Justices of the Peace, within their respective jurisdictions, to put a stop to any fair which is held without charter, prescription, or lawful authority.

OWEN'S
NEW AND COMPLETE
ACCOUNT OF ALL THE FAIRS
IN
ENGLAND AND WALES,

As settled since the Alteration of the Style.

Distinguishing, 1*st*, The place where the Fair is held. 2*ndly*, The days on which the same is kept. 3*rdly*, The Commodities it furnishes. 4*thly*, The days on which Markets are respectively held, which are distinguished by Letters thus, *M.* for *Monday*, *T. Tuesday*, *W. Wednesday*, *Th. Thursday*, *F. Friday*, *S. Saturday*. 5*thly*, The Distance from London by Figures, thus, *Beaumaris* (249). And the number of Members each place sends to Parliament, thus *. Those sent by the County are annexed in like manner, thus * or **.

⁂ The reader is to take notice, that the day *before* every great fair for cattle, horses, &c. is a show day.

Shire of ANGLESEA.*

[Sends Two Members.]

Aberfraw (263). March 7, Tuesday before Easter, Wednesday after Trinity, Aug. 11, Oct. 23, December 11, for cattle.

Almwich (264). Nov. 12, for cattle.

Beaumaris* (249). Feb. 13, Holy Thursday, Sept. 19, Dec. 19, cattle. *W.*

Llanerchymedd (253). Feb. 1, April 4, St. Mark, May 6, Thursday after Trinity, for cattle. Oct. 1, Nov. 13. *W.*

Lanfechell. Feb. 25, May 1, Aug. 5, Sept. 21, Nov. 26, cattle.

Newburgh (257). June 22, Aug. 10 and 21, Sept. 25, Nov. 11, for cattle. *T.*

Pentraoth-Mon (259). May 5, Friday after Trinity, Aug. 16, Oct. 3, Nov. 12, for cattle.

Perthathway. Aug. 26, Sept. 30, Oct. 14, Nov. 14, for cattle.

BEDFORDSHIRE.**

[Sends Four Members.]

Ampthill (45). May 4, Nov. 30, for cattle. Th.

BEDFORD** (50). First Tuesday in Lent, April 21, July 5, Aug. 21, Oct. 11, Dec. 19, for cattle of all sorts. *T. S.*

Beeston-Green. April 6.

Biggleswade (45). Feb. 14, Saturday in Easter Week, Whit Monday. Aug. 2, Nov. 8, cattle of all sorts. *W.*

Dunstable (34). Ash Wednesday, May 22, a great horse fair. Aug. 12, Nov. 12, for cattle. *W.*

Elstow (49). May 14, 15, Nov. 5, 6, cattle of all sorts.

Harrold (58). Tuesday before May 13, Tuesday before July 6, Tuesday before Oct. 11, for cattle. *Th.*

Ickwell (48). April 6.

Leighton Buzzard (41). Feb. 5, 2nd Tuesday in April, for horses and cattle. Whit Tu. a great horse fair. July 26, Oct. 24, cattle, and St. Leonard's, Nov. 7. *T.*

St. Leonard's, near *Bedford.* Nov. 17, cattle of all sorts.

Luton (31). April 18, Oct. 18, for cattle of all sorts. *M.*

Odell (58). Thursday in Whit Week, cattle of all sorts.

Potton (50). Third Tuesday in Jan. O. S., a large horse fair. Last Tuesday in April, first Tuesday in July, Tuesday before Oct. 29. cattle in general. *S.*

Shefford (41). January 23, Old Lady day, May 19, for cattle; and Oct. 11, a holiday fair.

Silsoe (40). May 13, Sept. 21, for cattle of all sorts.

Toddington (39). April 25, first Monday in June, Sept. 4, Nov. 2, Dec. 16, for cattle. *Th.*

Woburn (41). Jan. 1, for horses, cattle, sheep, hogs, &c. March 23, July 13, Sept. 25, cattle. *F.*

BERKSHIRE.**

[Sends Eight Members.]

*Abingdon** (68). First Monday in Lent, May 6, cattle. June 20, Aug. 5, for cattle. Sept. 19, Monday before Old Michaelmas, statute. Dec. 11, horses and other cattle. *M. F.*

Aborfield. Oct. 5, cattle.

Aldermaston (48). May 6, July 7, for horses, cattle, &c. Oct. 11, horses and pedlary. *F.*

Blewbury. Thursday after Sept. 29.

Bracknell (28). April 25, cows, sheep, &c. Aug. 22, horses, cows, and hogs. Oct. 1, sheep and other cattle.

Chapel Row, near *Reading.* Aug. 1, pleasure, toys, &c.

Cookham (27). May 16, cattle and pedlary. Oct. 11, statute.

East Hagburn (50). Thursday before St. Michael, O. S. Oct. 10, for pleasure.

East Ilsley (54). Wednesday in Easter Week, and every other Wed. till July, very large, for sheep. Aug. 26, for sheep and lambs, first Wed. after Sept. 29. *W.* after Oct. 17, *W.* after Nov. 12. *W.*

Farringdon (69). Feb. 13, for horses and fat cattle. Whit Tuesday, ditto. Tuesday before and Tuesday after Old Michaelmas, statute. Oct. 29, horses and fat cattle, and abundance of pigs. *T.*

Finchampstead (35). First Wednesday in April, for cattle.

Hungerford (65). Last Wednesday in April, Aug. 10, horses, cows, and sheep. Monday before and after New Michaelmas, statute. *W.*

Lambourn (68). May 12, first Friday after Oct. 12, Dec. 4, for horses, cows, boots, shoes, and young foals. *Th.*

Long Crowmarsh (46). Aug. 2, cheeses, horses, toys, and pigs.

Maidenhead (26). Whit Wednesday, for horses and cattle. Sept. 29, for horses, cattle, and hiring servants. Nov. 30, for horses and cattle. *W.*

Mortimer (46). April 27, for horses, cows, sheep, hogs, and pedlary. Nov. 6, for horses and Welch cattle.

New-Bridge. March 31, Sept. 28, cheese and horses.

Newbury (56). Holy Thursday, horses and other cattle. July 5, horses, cows, and hogs. Sept. 4, cheese and horses. Nov. 8, ditto. *Th.*

Oakingham (32). April 23, June 11, Oct. 10, Nov. 2, for horses and cattle. *T.*

*Reading*** (39). Feb. 2, horses, cattle, and pigs. May 1, horses and cattle. July 25, horses and cattle. Sept. 21, cheese, horses, cattle, and hogs. *S.*

Swallowfield (33). June 9.

Thatcham (53). Second Tuesday after Easter Week, and first Tuesday after Sept. 29, for cattle, &c.

Twyford (34). July 24 and Oct. 11, for horses, other cattle, and toys.

Wadley near *Farringdon.* April 5, for horses and cows.

*Wallingford** (46). Tuesday before Easter, for pleasure. June 24, for horses. Sept. 29, for hiring servants. Dec. 17, for fat hogs. *T. F.*

Wantage (60). First Saturday in March, horses, cows, pigs, and cheese. First Saturday in May, ditto. July 18, ditto and cherries. Sept. 29, horses, cows, pigs, cheese, and hops, and hiring servants. Dec. 17. *S.*

Waltham St. Lawrence (41). Aug. 11, horses and cattle.

*Windsor*** (22). Easter Tues. horses and cattle. July 5, for ditto, sheep and wool. Oct. 24, for horses and cattle. *S.*

Yattenden, near *Newberry*. Oct. 13.

BRECKNOCKSHIRE.*

[Sends Two Members.]

BRECKNOCK* (168). First Wednesday in March, May 14, July 5, Sept. 6, Nov. 17, for leather, hops, cattle, and all sorts of commodities. *W. S.*

Builth (173). Third Monday in Feb., June 27, Oct. 2, Dec. 6, for sheep, horned cattle, and horses. *M.*

Crickhowell (154). Jan. 1, Feb. 1, April 13, May 12, cattle, sheep, goats, horses. *Th. S.*

Hay (157). May 17, second Monday in June, Aug. 12, Oct. 10, for sheep, horned cattle, and horses. *S.*

Talgarth (164). March 12, May 31, July 10, Sept. 23, Nov. 3, Dec. 3, for cattle, sheep, and horses.

Trecastle (182). Jan. 17, April 5, May 21, Aug. 14, Oct. 14, Nov. 13, Dec. 14, sheep, cattle, hogs, and horses.

BUCKINGHAMSHIRE.***

[Sends Eleven Members.]

Amersham (26). Whit Monday, Sept. 19, sheep. *T.*

*Aylesbury*** (40). Friday after Jan. 18, Saturday before Palm Sunday, May 8, June 14, Sept. 25, for cattle, Oct. 12. *S.*

Beaconsfield (23). Feb. 13, Holy Thursday, for horses, cows, and sheep. *Th.*

BUCKINGHAM** (57). Jan. 28, March 7, (if leap year, March 6,) May 6, Whit Thursday, July 10, Sept. 4, Oct. 2, Sat. after Old Michaelmas, statute, and cattle. Nov. 8, for cattle. *S.*

Burnham (24). Feb. 25, May 1, for horses, cattle, sheep, and hogs. Oct. 2, for horses, cattle, hogs, and hiring servants.

Chesham (29). April 21, July 22, Sept. 28, cattle. *W.*

Colnbrook (17). April 5, May 3, horses, cattle, sheep. *T.*

Eton (20). Ash Wednesday, for horses and cattle.

Fenny Stratford (46). April 19, July 18, Oct. 10, Nov. 28, for cattle. *M.*

Hanslop (56). Holy Thursday, for cattle.

Iver (20). July 10, for cattle, sheep, and hogs.

Ivinghoe (33). May 6, Oct. 17, cows, sheep, and hogs. *S.*

Lavenden (58). Tuesday before Easter, a show fair.

Little Brickhill (44). May 12, Oct. 29, for cattle.

*Marlow*** (31). May 1, 2, and 3, for horses, cattle, &c. Oct. 29, for cheese, hops, and cattle. *S.*

Newport Pagnell (52). Feb. 22, April 22, June 22, Aug. 29, Oct. 22, Dec. 22, for cattle. *S.*

Olney (56). Easter Monday, June 29, Oct. 21, cattle. *M.*

Risborough (37). May 6, for cattle. *S.*

Slough (20). Cattle market. *T.*

Stoney-Stratford (53). Aug. 2, Friday before the 10th of Oct. for hiring servants. Nov. 12, for cattle. *F.*

St. Peter's Chalfont (21). Sept. 4, pedlary.

Wendover (35). May 12, Oct. 2, for cattle. *Th.*

Winslow (49). March 20, Holy Thursday, Aug. 21, Sept. 22, cattle. 1st and 2nd Thursdays after Old St. Michael, Oct. 10, for hiring servants. *Th.*

Wooburn (26). May 4, Nov. 12, horses, cows, and sheep. *F.*

*Wycomb*** (29). Monday before New Michaelmas, for hiring servants. *F.*

CAMBRIDGESHIRE.***

[Sends Seven Members.]

CAMBRIDGE** (51). June 24, for a week, for horses, wood, and earthenware, Oct. 2. *W. S.*

Caxton (49). May 5, Oct. 12, for pedlary. *T.*

Ely (67). Holy Thursday, for horses. Oct. 29, for horses, cheese, and hops. *Th.*

Ickleton near *Chesterford.* July 22, for horses.

Linton (49). Holy Thursday, July 30, horses and lambs. *Th.*

March, Isle of Ely (81). Monday before Whit Sunday, horses, Whit Monday, for household goods. Third Tuesday in Oct., cheese. *F.*

Roach. Rogation Monday, for horses.

Soham (69). April 28, for cows and horses. S.

Sturbitch Fair (53). Sept. 28. lasts a fortnight, for horses, leather, cheese, hops, iron, wool, and all sorts of goods from London.

Thorney, Isle of Ely (84). July 1, Sept. 21, for horses. *T.*

Whittelsey, Isle of Ely (77). Jan. 25, St. Paul, a great fair for horses. June 13, Oct. 26, horses and cattle.

Wisbech, Isle of Ely (90). Saturday before Palm Sunday, for hemp and flax. Wednesday before Whit Sunday, horses. Saturday before ditto, hemp and flax. July 25, horses. Aug. 1, 2, and 12, hemp and flax. *S.*

CARDIGANSHIRE.*

[Sends Two Members.]

Aberystwith (210). Monday before Jan. 5, Palm Monday, Whit Monday, first Monday after Nov. 11.

CARDIGAN* (233). Feb. 13, April 5, small horses and pedlars' wares. Sept. 8, Dec. 19, do. and cattle. *T. S.*

Capel St. Silim. Feb. 7, for pigs and pedlars' ware.

Capel Cynog. Ascension day, Thursday after St. Michael, Sept. 29, for cattle, horses, sheep, &c.

Dehuidd. May 9, for pigs and pedlars' ware.

Lampeter (204). Jan. 11, Feb. 6, May 8, Whit Wednes., July 10, Sat. after Aug. 11, Aug. 27, Sat. after Sept. 11, Sept. 26, Oct. 19, Saturday after Nov. 12, cattle, horses, pigs, sheep, and pedlars' ware. *T.*

Llandysell. Feb. 11, Palm Thurs., small horses, sheep, and pedlary. Sept. 19, cattle, horses, and sheep.

Llanarth (213). Sept. 22, for horses, cattle, &c. *T.*

Llanwenon. Dec. 13, cattle, horses, cheese, and pedlary.

Llanwenog (184). Jan. 14, for cattle, horses, and pigs.

Rhos Fair (118). Whit Thursday, Aug. 5 and 26, Sept. 25, Oct. 13, for cattle, horses, wool, and pedlary.

Tregarron (204). March 15, 16, 17, horses, pigs, stockings, cloth, flannel, wool, and pedlary. Second Tuesday in Oct. cattle and horses. *Th.*

Talsarn. Sept. 8; Nov. 7, cattle, horses, and pedlary.

Ystradmyrick. July 2, for pigs, wool, and pedlary.

CARMARTHENSHIRE.**

[Sends Three Members.]

Abergwilly (216). Oct. 2 and 27, cattle, horses, and pedlary.

CARMARTHEN* (218). June 3, 4, July 10, Aug. 10, Sept. 9, Oct. 9, Nov. 14, 15, cattle, horses, and pedlary. *W. S.*

Cayo. Aug. 21, Oct. 6, cattle, horses, and pedlary.

Drustlwyr. July 1, Oct. 5, cattle, horses, and sheep.

Fairbach. Nov. 22, for cattle, horses, and pedlary.

Kidwelly (227). May 24, Aug. 1, Oct. 29, for cows, calves, cattle, and pedlary. *T.*

Lanawnog. Monday before Whit Sunday, for cattle, horses, and pedlary.

Langhorne. May 6, called St. Mark's fair, June 19, Sept. 28, Nov. 11, called St. Martin's fair, horses, cattle, sheep, cloth, flannel, and pedlary.

Llanedy (303). Nov. 8, for cattle, horses, and pedlary.

Llanelly (221). Ascension day, Sept. 30, for cattle, horses, and pedlary. *T.*

Llandiber. Whit Wednesday, cattle, horses, and pedlary.

Llandovery (188). Wednes. after Epiphany, Wednes. after Easter Week, Whit Tues., July 31, Wednes. after Oct. 10, Nov. 26, for cattle, pigs, stockings, &c. *F.*

Llandilo (193). June 21, cattle, horses, sheep, wool. *T.*

Llangadock (189). March 12, horses and pedlary. Ascension day, July 9, first Thursday in Sept., cattle, horses, sheep. Dec. 11, cattle and pedlary.

Llangindairne (227). Aug. 5, for cattle, horses, and pedlary.

Llangenoch. Oct. 23, for cattle, horses, and pedlary.

Llanon (219). Dec. 10, for cattle, horses, and pedlary.

Llansadwin. Oct. 5, for cattle and pedlary.

Llansawel. First Friday after May 12, cattle and pedlary, July 26, Oct. 23, cattle, horses, and pedlary.

Llanvichangel. May 12, Oct. 10, cattle, horses, sheep.

Llanwinio. Nov. 12, for sheep and pedlary.

Llanybidda. July 17, for pedlars' ware. Nov. 1, Nov. 21, for cattle, sheep, horses, and cheese.

Little Mountain. May 12, Nov. 12, cattle and pedlary.

Mwrrs. Aug. 21, for cattle, sheep, and pedlary.

Mydrim. March 12, for cattle, horses, and flannel.

Newcastle (223). June 22, July 18, Nov. 22, for cattle, horses, and sheep. *F.*

Pentre. May 12, Oct. 10, cattle, horses, and sheep.

Penybout. Dec. 5, for cattle, tallow, and pedlary.

Three Lords. Ascension day, Nov. 12, for cattle, sheep, and pedlary.

CARNARVONSHIRE.*

[Sends Two Members.]

Aberconway (236). April 6, Sept. 4, Oct. 10, Nov. 8, for cattle. *F.*
Aberwingregin. Aug. 18, Oct. 26, Nov. 11, for cattle.
BANGOR* (251). April 5, June 25, Oct. 28, cattle. *W.*
Beddgelert (238). Aug. 18, Sept. 23, for cattle.
Bettws (244). May 15, Dec. 3, for cattle.
Borth. Aug. 26, Oct. 24, for cattle.
CARNARVON* (250). March 12, May 16, Aug. 4, Dec. 5, cattle and pedlars' ware. *S.*
Clynnogfawr. Aug. 18, Sept. 25, for cattle.
Crickieth (226). May 23, July 1, Oct. 18, cattle. *W.*
Llandelchyd. Oct. 30, for cattle.
Newin (249). April 4, Saturday before Whitsuntide, Aug. 15, for cattle. *W.*
Penmachno. Aug. 23, Sept. 21, for cattle.
Penmorsa. Aug. 20, Sept. 25, Nov. 12, for cattle.
Pwlhely, or *Pulhely* (243). May 13, Aug. 19, Sept. 24, Nov. 11, for cattle. *W.*
Rhydyllafray. June 19, for cattle.
Sanrfoldyrn. June 27, for cattle.
Tal-y-bont (249). May 7, Sept. 3, Nov. 7, for cattle.
Trefrhiew (228). May 12, Sept. 3, Nov. 7, for cattle.

CHESHIRE.****

[Sends Ten Members.]

Actonbridge. April 14, Oct. 14.
Altringham (180). April 29, Aug. 5, Nov. 22, cattle and drapery. *T.*
Astbury (160½). April 30, Oct. 30.
Budworth (177). Feb. 13, April 5, Oct. 2, for cows, horses, swine, hats, and pedlary.
Congleton (162). Thursday before Shrovetide, May 12, July 5, Nov. 22, cattle and pedlars' ware. *S.*
CHESTER** (182). Last Thursday in Feb., cattle. Last Thursday in April. July 5 to 10, Oct. 10 to 15, cattle, Irish linen, cloths, hardware, hops, drapery, and Manchester wares, Nov. 24. *W. S.*
Frodsham (193). May 16, 17, 18, Aug. 21, 22, 23, cattle and pedlary, Dec. 13, 14, 15. W.
Halton (197). April 5, Sept. 19. S.

Knutsford (173). Whit Tuesday, July 10, Nov. 8, cattle and drapery. *S.*

*Macclesfield*** (168). May 6, June 22, July 11, Oct. 4, Nov. 11, cattle, wool, cloth. *M.*

Malpas (16). April 5, July 25, St. James, Dec. 8, cattle, linen, woollen cloths, hardware, and pedlary. *M.*

Middlewich (167). May 10, 11, Aug. 5, Holy Thursday, for cattle. *T.*

Namptwich or *Nantwich* (165). March 15, June 13, Sept. 4, Dec. 4, 18, 19, cattle, horses. cloths, flannels, hardware, pewter, and bedding. *S.*

Northwich (174). April 10, for cattle. Aug. 2, Dec. 6, for cattle, drapery, goods, and bedding. *F.*

Over (168). May 15, Sept. 25, for horses, cattle, sheep, pigs, onions, and pedlary ware. *W.*

Parkgate (195¼). April 25, Oct. 25.

Sandbach (161). Easter Thursday, first Thursday after Sept. 12, for cattle and horses. *Th.*

*Stockport*** (180). March 4, 25, May 1, Oct. 23, cattle and pedlars' ware. *F.*

Tarporley (179). May 1, Monday after St. Bartholomew, Aug. 26, Dec. 11, for cattle and pedlars' ware. *Th.*

Tintwistle (189). May 2, Nov. 1.

Winslow (174¾). March 30, Sept. 30.

Winsford (168). May 8, Nov. 25, for horses, cattle, sheep, pigs, hats, cloth, and all other merchandize. *S.*

County of CORNWALL.****

[Sends Fourteen Members.]

St. Austel (254). Thursday before Easter, Whit Thursday, first Friday after 23, ditto after Oct. 16, Nov. 30, for oxen, sheep, and cloth. *F.*

St. Blazey (233). Feb. 2, for cattle, &c.

Blisland (231). Monday nearest Sept. 22.

*Bodmin*** (232). Jan. 25, Saturday before Palm Sunday, Tuesday and Wednesday before Whit Sunday, Dec. 6, for oxen, sheep, and cloths. *S.*

Bolingey (260). March 16, for oxen, sheep, and cloths.

Boscastle (230). Aug. 5, Nov. 22, for ditto. *Th.*

Boyton (five miles north from Launceston) Monday fortnight after Lammas day, Aug. 18, cattle, &c.

Camborne (268). March 7, Whit Tuesday, June 29, Nov. 11, for cattle, &c.

Callington (129). First Wednesday in every month, except May and September, when first Thursday.

Camelford (228). Friday after March 10, May 26, July 17, Wednesday after Michaelmas, for cattle, &c. *F.*

St. Columb (251). Thursday after Nov. 13, Thursday in Mid Lent, for cattle, &c. *Th.*

Dolsdon. July 9, Oct. 1.

East Looe (231). Feb. 13, July 10, Sept. 4, Oct. 10, cattle, &c. *S.*

St. Erme (258). Thurs. after April 7, Thurs. after Nov. 4.

*Falmouth** (269). Aug. 7, Oct. 10, for cattle. *Th.*

Five Lanes (220). First Thursday in November, for all sorts of cattle.

Fowey (240). Shrove Tuesday, May 1, Sept. 10, for cattle. *S.*

St. Germains (227). May 28, Aug. 1, for cattle. *F.*

Goldfithnay. Aug. 5, for cattle.

Grampound (260). Jan. 18, first Tuesday after March 25, June 11, for cattle. *S.*

Halworthy. Oct. 18.

*Helstone** (276). Saturday before Mid Lent Sunday, Saturday before Palm Sunday, Whit Monday, July 20, Sept. 9, Oct. 28, third and second Saturday before Christmas, for cattle. *S.*

*St. Ives** (276). Sat. before Advent, cattle. *W. F.*

Kellington (215). May 4, Sept. 19, Nov. 12, for cattle. *W.*

Kilhampton. Holy Thursday, and Aug. 26, cattle.

Landrake. July 19, Aug. 24, for cattle.

Lanreath (246). Whit Tuesday, Nov. 18.

*Launceston** (213). First Thursday in March, a free market, third Thursday in April, ditto; Whit Monday, July 6, Nov. 17, Dec. 6. for cattle. *S.*

St. Lawrence. Aug. 21, Oct. 29 and 30, for cattle.

Lelant. Aug. 15, cattle.

*Liskeard** (222). Shrove Monday, Monday before Palm Sunday, Holy Thursday, Aug. 15, Oct. 2, Monday after Dec. 6, for horses, oxen, sheep, and cloth. *S.*

Lostwithiel (236). July 10, Sept. 6, Nov. 13, for cattle, &c. *F.*

Lower St. Columb (254). July 9.

St. Mabyn (238). Feb. 13.

Manhineot. April 23, June 11, July 28, cattle, &c. If any of these days happen on Saturday, the fair is held the Monday following.

Marketjew (278). Thursday, three weeks before Easter, Sept. 29, for cattle, &c. *Th.*

Markham Church (139). March 25, Aug. 12.

St. Martin. Feb. 13.

Melbrooke. May 1, Sept. 29.

St. Mitchell or *St. Michael* (250). In the borough of St. Mitchell. If the fair is on Sunday, kept the Monday after, Oct. 15, all sorts of cattle, horses, sheep, wool, hops, and all other merchandise.

St. Neot's (225). Third Monday in April, second ditto in November.

Newlyn (268). Nov. 8.

Northill (298). Sept. 8, first Thursday in Nov.

Padstow (243). April 18, Sept. 21, cattle, &c. *S.*

Penrose (247). Tuesday before Ascension.

*Penryn** (266). May 12, July 7, Oct. 8, Dec. 21, cattle, &c. *W. F. S.*

Penzance (281). March 25, Thursday after Trinity Sunday, Thursday before Advent, cattle, &c. *Th. S.*

Pillaton (212). Whit Tuesday.

Piranzubuloe. March 16.

Plint. June 24, cattle, &c.

Polperro (229). June 29.

Port Isaac. Holy Thursday.

Pound Stock (219). Monday before Ascension.

Pounds-cross. Last Monday in Nov.

Praze (368). July 15.

Probus (253). April 5 and 23, July 5, Sept. 17, cattle, &c.

Redruth (263). Easter Tuesday, May 2, Aug. 3, Oct. 12, cattle, &c. *T. F.*

Saltash (220). Feb. 2, July 25, cattle, &c. Tuesday before Lady day, before Midsummer, Michaelmas, and Christmas. *S.*

Stoke Climsland. May 29.

Stratton (221). May 19, Nov. 8, Dec. 11, cattle. *T.*

St. Stephen's (215). July 22, Oct. 9, cattle, &c.

Summer Court (248). Holy Thursday, July 28, Sept. 25, cattle, &c.

St. Teath (231). First Tuesday in July.
Treganutha. May 6, Aug. 6, cattle, &c.
Trevenen (271). Monday after Oct. 10, cattle, &c.
Tregony (262). Shrove Tuesday, May 3, July 25, September 1, Nov. 6, cattle, &c. *S.*
Tresilian Bridge (265). Second Monday in Feb. Monday before Whit Sunday, unless that falls on the 12th of May, and then the Monday fortnight before Whit Sunday, cattle.
Trew. Holy Thursday, July 25, cattle, &c.
Treween. May 1, Oct. 10, for cattle.
*Truro*** (255). Wednesday in Mid Lent, Wednesday in Whitsun week, Nov. 19, Dec. 8, cattle. *W. S.*
St. Tiddy. May 20, Sept. 14, for cattle, &c.
St. Weep (232.) Tuesday before June 24.
Wadebridge (239). May 12, for cattle, &c. *S.*
Wainehouse-corner. June 24, Sept. 29.
Week St. Mary. July 29, Sept. 15, Dec. 4, Wednesday before Christmas day, cattle, &c.
West Looe (231). May 6, for cattle, &c. *S.*

County of CUMBERLAND.****

[Sends Nine Members.]

Abbey Holm (310). Oct. 29, horses and horned cattle.
Alston Moor (305). Last Thursday in May, first Thursday in Sept. horned cattle, horses, linen and woollen cloth. *S.*
Bootle (278). April 5, Sept. 24, for cloth and corn. *W.*
Brampton (315). Second Wednesday after Whit Sunday, last Wednesday in August, for horses, and horned cattle. *T.*
CARLISLE** (302). Aug. 26, for horned cattle and linen. September 19, horses and horned cattle. First and second Saturday after October 10, Scotch horned cattle. *W. S.*
*Cockermouth*** (303). Feb. 18, horse fair. Wednesday after first Monday in May, horned cattle, and every fortnight after till Michaelmas. Oct. 10, horses and horned cattle. *M.*
Egremont (290). Sept. 19, ditto. *S.*
Ireby (303). Feb. 24, Sept. 21, ditto. Th.
Keswick (291). Aug. 2, leather and woollen yarn. S.

Kirkoswald (292). Thursday before Whit Sunday, Aug. 5, horned cattle. *Th.*

Longtown (310). Thursday after Whit Sunday, for horses and linen yarn. Thursday after Martinmas, November 22, horses, horned cattle, and linen cloth. *Th.*

Penrith (282). April 25 and 26, Whit Tuesday, Sept. 27, cattle. November 11, for horses, horned cattle, &c. *T. S.*

Ravenglass (277). June 8, Aug. 5, for horses, horned cattle, and yarn. *S.*

Rosly-Hill (299). Whit Monday, and every fortnight after, till Sept. 29, horses, horned cattle, and linen cloth. These meetings are much regarded by the breeders of cattle, and are held at many other places in this county; and are here called fortnight fair days.

Ulpho. Monday before Easter, July 5, cloth and yarn.

*Whitehaven** (294). Aug. 12, for ditto. *T. Th. S.*

Wigton (304). March 25, for merchandise and toys. *T.*

Workington (311). Wed. before Holy Thursday, Oct. 18, ditto. *W. S.*

DENBIGHSHIRE.**

[Sends Three Members.]

Abergely (225). April 2, the day before Holy Thursday, Aug. 20, Oct. 9, for cattle. *S.*

Cerig y Druidion (204). April 27, Aug. 27, Oct. 20, Dec. 7, for cattle.

Chirk (186). Second Tuesday in Feb., second Friday in June, Aug. 12, Nov. 12, sheep, horned cattle, and horses.

Cloyanog. Easter Tuesday, Oct. 24, for cattle.

DENBIGH* (208). May 14, July 18, Sept. 25, for cattle and small pedlary. *W.*

Egglwysfach. Feb. 24, May 11, Aug. 24, Nov. 24, for cattle.

Gressford. Second Monday in April, last Monday in Aug., first Monday in December, for cattle.

Gwthrin. May 6, for cattle.

Holt. June 22, Oct. 29, for cattle.

Llamamon in Yele. July 30, Oct. 19, for cattle.

Llandelga. March 11, St. Mark, April 25, June 23, Aug. 4, Oct. 26, for cattle.

Llanelion. Monday after Easter week, July 26, Oct. 5, Dec. 8, for cattle.

Llanfydd. March 18, May 12, Aug. 14, Nov. 20, cattle.

Llangerniew. March 29, May 16, June 29, Sept. 29, November 29, for cattle.

Llangollen (184). Last Friday in Jan., March 17, May 31, Aug. 21, Nov. 22, for sheep, horned cattle, and horses. *S.*

Llangum. April 18, for cattle.

Llangwm. April 18, for cattle.

Llanrhiad Dyffin Alwyd. Oct. 17, for cattle.

Llanrhiader (202). May 5, July 24, Sept. 28, Nov. 8, for sheep, horned cattle, and horses.

Llansannan. May 18, Aug. 17, Oct. 26, Nov. 30, cattle.

Llanwrst (218). April 25, June 21, Aug. 9, Sept. 17, December 11, for cattle and small pedlary. *T.*

Nantglyn. May 6, Oct. 27. for cattle.

Ruabon. Last Friday in February, May 22, Nov. 20, for cattle. *M.*

Ruthin (211). March 19, Friday before Whit Sunday, Aug. 8, Sept. 30, Nov. 10, for cattle and small pedlary. *M. S.*

Spatty. March 17, May 21, July 3, Sept. 27, Oct. 23, Dec. 2, cattle.

Wrexham (182). Third Thursday in Jan., March 23, Holy Thursday, June 16, Aug. 7, Sept. 19, Oct. 29, last Thursday in Dec., for cattle, hardware, Manchester ware, horses, hops, and all sorts of seeds, in March. *M. Th.*

DERBYSHIRE.**

[Sends Six Members.]

Alfreton (140). July 31, horses and horned cattle. Oct. 8, Nov. 22, statute. *M.* originally on *F.*

Ashborne (139). The first Tuesday in Jan. (a new fair), Feb. 13, horses of all sorts, and horned cattle. April 3, May 21, July 5, ditto, and wool. Aug. 16, horses and horned cattle. Oct. 20, Nov. 29, ditto. The fairs of horses begin three or four days before the fair day. If the 29th of November falls on a Sunday, then the fair is kept on the Saturday before, for the rule is to keep it on St. Andrew's Eve. S.

Ashover. April 25, Oct. 15, cattle and sheep.

Bakewell (152). Easter Monday, Whit Monday, August 26, cattle and horses. Monday after Oct. 10, ditto. Monday after Nov. 22, ditto. *F.* now small.

Balsover (146). Easter Monday. June 25, Nov. 1. *F.*

Belper (135). May 12, Oct. 31, cattle and sheep.

Buxton. Monday before Chapel-in-le-Frith Fair, April 1, May 2, Monday before second Wed. in Sept. Oct. 28.

Castleton. April 21, Oct. 3.

Chapel-in-le-Frith (167). Thursday before Feb. 14, March 3, March 29, Thursday before Easter, April 30, Holy Thursday, and three weeks after, for cattle, July 7, wool. Thursday before Aug. 24, cheese and sheep. Thursday after Sept. 29, Thursday before Nov. 11, cattle. *Th.*

Chesterfield (150). Jan. 25, St. Paul; if Jan. 25 falls on Sunday, then kept on Saturday, beasts, &c. Feb. 28, but if a Sunday, it is kept the day before; first Saturday and last Monday in April, May 4, July 5, for cattle, horses, and pedlary. Sept. 25, for cheese, onions, and pedlary. Nov. 25, toll free, for cattle, sheep, and pedlary. *S.*

Critch. Old Lady day, and Old Michaelmas day.

Cubley. Nov. 30, for fat hogs.

DERBY** (126). January 25, March 21 and 22, cheese. Friday in Easter week, for horned or black cattle. Friday after May day, Friday in Whitsun week, St. James, July 25, for horned cattle. Sept. 27, 28, 29, for cheese. Friday before Old Michaelmas, meeting by custom, for horned cattle. *F.*

Darley (147). May 13, Oct. 27, for sheep and cattle.

Dronfield, near *Sheffield* (157). April 25, only cattle and cheese. Aug. 11. *Th.*

Duffield (131). March 1, for cattle.

Hayfield. May 12.

Higham (142). First Wednesday after New-year's day. *F.*

Hope. May 12, Sept. 29, cattle.

Matlock (144). Feb. 25, May 9, July 16, Oct. 24, horned cattle and sheep.

Newhaven (148). Tuesday before second Wednesday in Sept., Oct. 30, for sheep, cattle, and horses.

Pleasley (141). May 6, Oct. 29, for sheep, cattle, and horses.

Ripley (135). Wednesday in Easter week, Oct. 23, for horses and horned cattle.

Sawley. Nov. 12, for foals only. If a Sunday, the fair is kept on the Saturday before.

Tidswell (160). March 24, May 15, for cattle. Second Wednesday in Sept., Oct. 29, for sheep and cattle. *W.*

Winster, near ***Wirksworth,*** (150). Easter Monday. *S.*

Wirksworth (139). Shrove Tuesday, July 8, Sept. 8, third Tuesday in Nov., for horned cattle. *T.*

DEVONSHIRE.****

[Sends Twenty-three Members.]

Alphington (174). First Thursday in June, for horned cattle. Oct. 2, for horses and horned cattle.

Ashburton* (191). First Thursday in March, first Thursday in June, August 10, Nov. 11, for horned cattle. *S.*

Ashwater (201). First Tuesday in May, first Monday after Aug. 1.

Axminster (147). April 25, Wednesday after June 24, first Wednesday after Sept. 29. *S.*

Bampton (161). Whit Tuesday, last Thursday in October, for cattle. Last Wednesday in November. *S.*

Barnstaple* (195). Friday before April 21, Sept. 19, for cattle. Second Friday in December, for cattle. *F.* These are considerable as fairs, but are called great markets, because there is no charter to hold fairs on those days. *F.*

Biddeford (204). Feb. 14, July 18, Nov. 13, cattle. *T.*

Bishop's Nympton. Third Monday in April, and Monday before Oct. 25.

Bovey Tracey. Easter Monday, Holy Thursday, sheep. First Thursday in July and in November, wool.

Bow (188). Holy Thursday, Nov. 22, cattle. *Th.*

Brent (199). May 12, Oct. 10, for horned cattle. *S.*

Broadclift (166). May 3, for cattle.

Broadhembury. Dec. 11, for cattle.

Broadworthy. Sept. 9, for cattle.

Buckfastleigh (194). June 29, sheep. Aug. 24, horned cattle.

Buckland. Whit Tuesday, Nov. 2, for cattle.

Chawley (192). May 6, Dec. 11, for cattle. When either of these days falls on Saturday, Sunday, or Monday, the fair is held on the Tuesday.

Chegford (186.) March 25, May 4, Sept. 28, Oct. 25, cattle.

Chudleigh (182). June 11, for sheep. Sept. 21, horned cattle. *S.*

Chumley (194). Last Wednesday in July, for cattle. *Th.*

Churchingford. Jan. 25, last Friday in March, for horses, last Friday in April, for bullocks.

Cullumpton (165). First Wed. in May and Nov. cattle. *S.*

Colyford (150). March 1, for cattle.

Crediton (180). May 11, Aug. 21, Sept. 21, cattle. *S.*

Culliton (150). First Wednesday in May, Nov. 30, for cattle. *Th.*

Culmstock. May 22, Oct. 1, for cattle.

Dalwood, near *Honiton.* First Wednesday before Aug. 24, cattle, &c.

Denbury. Sept. 19, for cheese and soap.

Dodbrook (219), near *Kingsbridge.* Wednesday before Palm Sunday. *W.*

Dolton. Whit Monday.

Ermington. Feb. 2, June 23, horned cattle.

Exbourn (196). Third Monday in April, cattle of every kind, and pedlary.

EXETER** (172). Ash Wednesday, Whit Monday, August 1; if the first of August falls on a Sunday or Monday, it is kept on the Tuesday. December 6, horned cattle, horses, and almost every commodity. *W. F. S.*

Exminster (177). First Thursday in May.

Hartland (217). Easter Wed., Sept. 25, for cattle. *S.*

Hatherleigh (200). May 21, June 22, Sept. 4, Nov. 8, cattle. When May 21 or Nov. 8 falls on Saturday, Sunday, or Monday, the fair is held on the Tuesday. The great market is Friday before the third Saturday in March. *F.*

High Bickington (188). May 3, Dec. 21, cattle.

High Budleigh. Good Friday, cattle.

Holdsworthy (214). April 27, July 10, Oct. 2, cattle. *S.*

*Honiton*** (152). July 20, cattle. *S.*

Ilfracombe (202). April 14, and the first Saturday after Aug. 22, for cattle.

Kentisheer. Whit Wednesday.

Kilmington (148). First Wednesday in September, cattle.

Kingsbridge (207). July 20, horned cattle, cloth, and shoes. *S.*

Lifton (209). Feb. 2, May 4, Oct. 28, for cattle.

Membury. Aug. 10, cattle.

Milton Abbot. Easter Tuesday, first Wednesday in Aug.

Modbury (207). May 4, if Sunday or Monday, kept on Tuesday, horned cattle, cloth and shoes. *Th.*

Morbath. Monday after Aug. 24, for cattle.

Moreton-Hampstead (184). First Saturday in June, July 18, Nov. 30, cattle. These are called great markets, there being no charter for fairs on these days.

Newton Abbott and *Newton Bushel* (187). Last Wednesday in February, June 24, for horned cattle. First Wednesday in September, for cheese. Nov. 6, for woollen cloth. *W.*

Newton Poppleford (162). Oct. 18, for cattle.

North Moulton. May 12, Nov. 12, for cattle.

North Tawton (192). Third Thursday in April, Oct. 3, Dec. 18, for cattle, sheep, cloth, &c. If the last two fall on Saturday, Sunday, or Monday, then the fair is held on the Thursday following.

Norton. March 10, Oct. 10, for horned cattle.

Oakhampton (195). Second Thursday after March 11, May 14, first Wed. after July 5, Aug. 5, cattle. When May 14, or Aug. 5, falls on Saturday, Sunday, or Monday, the fair is held on the Tuesday. *S.*

Otterton (161). Wednesday in Easter Week, first Wednesday after Oct. 10, cattle.

Ottery St. Mary's (164). Tuesday before Palm Sunday, Whit Tuesday, Aug. 15, cattle, sheep, &c. *T.*

*Plymouth*** (217). Feb. 5, Oct. 2, for horned cattle and woollen cloth. The latter is called the great market, and very little cattle brought. *M. Th.*

Plympton (211). Feb. 25, April 5, Aug. 12, Oct. 28, for horned cattle and woollen cloth. *S.*

Sampford Peverel (157). Last Monday in April, Aug. 29, cattle.

Seaton. March 1, for cattle.

Sheepwash (206). April 10, Aug. 12, Oct. 10, for cattle. When any of these days happen on Saturday, the fair is kept on Monday.

Sidmouth (158). Easter Tuesday, first Monday in Sept., cattle. *S.*

Silverton. June 24, Sept. 4, cattle.

South Moulton (179). Saturday after Feb. 13, last Saturday in April, Wednesday before June 22. Wednesday after August 26, Saturday before October 10, Saturday before Dec. 12, for cattle. These are called great markets, there being no charter for fairs on these days. *S.*

*vistock*** (205). Jan. 17, May 6, Sept. 9, Oct. 10, Dec. 11, for cattle. When any of these days happen on Saturday, the fair is held the Friday before. When they fall on Sunday or Monday, the fair is kept on Tuesday. *F.*

gnmouth (187). Third Tuesday in Jan., last Thursday in Feb., Sept. 29, for woollen cloth.

averton. July 8, for cattle.

rncomb. Easter Tuesday, for cattle of all sorts and pedlary. *S.*

*erton*** (165). Second Tuesday after Trinity Sunday, Sept. 29, for cattle. If it falls on Sunday, it is then kept the Tuesday following. *T.*

rington (194). Third Saturday in March, May 4, July 5, Oct. 10, for cattle. *S.*

*ness*** (196). First Tuesday in every month, cattle. Easter Tuesday, May 12 (great market), July 25, Oct. 28, horses, sheep, and horned cattle. *S.*

culme. Wednesday before Good Friday, July 6, Aug. 12, for cattle. *W.*

derwood. July 5, horned cattle and woollen cloth.

ttery. Third Saturday in March, and October 24, for bullocks, sheep, and toys.

mple. Second Monday in Sept., cattle.

heridge. Wednesday before April 16, for cattle. June 24. These are called great markets, there being no charter for fairs on these days.

DORSETSHIRE.***

[Sends Seventeen Members.]

ey-Milton, or *Milton-Abbey* (111). July 30, for cattle and toys.

otsbury (130). July 10, for sheep and toys.

ngton. First Wednesday in August, a small fair for pedlary and cattle.

minster (137). April 4, Sept. 19, for horses, bullocks, and sheep, &c. Also shows of cattle, cheese, &c. *and Oct. 9. Th.*

inster, New. April 4, Sept. 19, Oct. 9, for cattle.

Blandford (104). March 7, July 10, Nov. 8, for horses, sheep, and cheese. *S.*

*Bridport*** (134). April 6, for bullocks and sheep. Holy Thursday, pedlary. Oct. 11, a small fair for pedlary and cattle. *S.*

Broadway. Wednesday before Sept. 18.

Broadwinsor or *Broad Windsor.* Trinity Monday.

Cerne Abbas (121). March 18, Midlent Monday, April 28, Oct. 2, horses, bullocks, and hogs. *W.*

Chardstock. Old Michaelmas day.

Corfe Castle (117). May 12, Oct. 29, for hogs and toys. *Th.*

Cranborne (92). Aug. 24, Dec. 6, cheese and sheep. *Th.*

Dalwood. Wednesday before Aug. 24.

DORCHESTER** (120). Feb. 13, cattle of all sorts, and sheep. Trinity Monday, July 5, ditto, and lambs. Aug. 5, ditto, wool, and leather. *W. S.*

Emmergreen. Tuesday before Holy Thursday, for all sorts of cattle.

Evershot (133). May 12, for bullocks and toys.

Farnham. Aug. 21, for cheese.

Frampton (126). March 4 and 7, Aug. 1, Sept. 4, for all sorts of cattle.

Gillingham (106). Trinity Monday, Sept. 12, for bullocks, horses, and sheep.

Hermitage. Aug. 26, bullocks, horses, sheep, and wool.

Holt-Wood. Aug. 5, for horses, cheese, and toys.

Lambert Castle. Wednesday before June 24, second Wednesday in Sept. for cattle.

Leigh. March 25, May 1, Sept. 3.

*Lyme** (143). Feb. 13, Oct. 2, if on a Saturday kept on the Monday, for cattle. *F.*

Maiden Newton (128). March 9, May 4.

Martin's Town. Nov. 22, 23, bullocks, sheep, and toys.

Milbourne (111). Nov. 30, bullocks, horses, and cheese.

Owermoigne. Oct. 10, for horses, cattle, and toys.

Pamphill. July 7, Oct. 29, hogs, cheese, and toys.

Piddletown (115). Easter Tuesday, for horses, bullocks, hogs, and sheep. Oct. 29, cattle, &c.

*Poole*** (106). May 1, Nov. 2, a free mart for toys. *M. Th.*

*Shaftesbury** (101). Palm Saturday, June 24, Nov. 23, all sorts of cattle. S.

Sherborne (117). Wednesday before Holy Thursd., for all sorts of cattle and pedlary. July 18, for wool, horned cattle, sheep, horses, and pedlary. July 26, for horses, cattle, and particularly for lambs and pedlary. If either of these days fall on a Saturday or a Sunday, it is kept the Monday following. Oct. 14, for wool, horses, horned cattle, and pedlary. *T. Th. S.*

Shroton. Sept. 25, for horses, bullocks, sheep, and all sorts of haberdashery.

Sidland or *Sydling.* Dec. 6, all sorts of cattle.

Stalbridge (112). May 6, Sept. 4, all sorts of cattle. *T.*

Stockland (146). First Wednesd. after June 11, for cattle.

Sturminster (109). May 12, Oct. 24. *Th.*

Toller-Down. May 29 and 30, first day for bullocks, sheep, and horses; second day only for toys. July 2, for sheep and lambs. Sept. 11 and 12; if either of these days fall on a Saturday, it is kept the Monday following; first day for bullocks, sheep, and horses; second day toys only.

*Wareham** (115). April 17, July 5, Sept. 11, for hogs and cheese. *S.*

Winbourne (101). Friday before Good Friday, Sept. 14, every other Monday for bullocks and cheese. *F.*

Wonford-Eagle. Aug. 21, for toys only.

Woodbury-Hill, near *Bere* (111). Sept. 18, and five following days, for all sorts of cattle, horses, hops, cheese, cloth, haberdashery, and all sorts of goods. Mar. at Bere on Wed.

Woodland. July 5, horses, cheese, and toys.

Woolbridge. May 14, horses, cattle, and toys.

Yetminster. April 23, Oct. 1.

DURHAM.****

[Sends Eight Members.]

Barnard Castle (247). Easter Wednesday, Wednesday in Whitsun week, St. James's day, July 25, for horned cattle, horses, and sheep. *W.*

Bishop Auckland (248). Holy Thursday, for horned cattle, swine, and all sorts of wares. Day following, sheep and horses, Corpus-Christi, ditto. Thursday before Oct. 10, ditto. *Th.*

Cornhill (333). Dec. 6, for mercantile goods and shepherd's curs.

Darlington (241). First Monday in March, Easter Monday, Whit Monday, Monday fortnight after Whit Monday, Nov. 22, and another a fortnight after, for cattle, horses, and sheep. *M.*

DURHAM** (258). March 29, 30, 31, three days; first day horned cattle; second day, sheep and hogs; third day, horses. Saturday before May 13, Whit Tuesday, Sept. 15, the like. Saturday before Nov. 23. *S.*

Hartlepool (261). May 14, Aug. 21, Oct. 9, Nov. 27, for toys, and plenty of fish. *S.*

Norham. Third Tuesday in May, and second in Oct., cattle and pedlary.

Sedgefield (251). Whit Monday.

South Shields (278). Last Wednesday in April, first Wed. in May, last Wed. in Oct., first Wed. in Nov.

Stockton (241). Jan. 27, July 18, and Monday after Oct. 13, cattle, sheep, toys, and plenty of fish. *W. S.*

Wolsingham (261). May 18, Sept. 21, for linen cloth. *T.*

County of ESSEX.****

[Sends Ten Members.]

Abridge (13). June 2, for horses, cattle, and toys.

Althorne (45). June 5, for toys.

Audley End. Aug. 5, for cheese.

Alphamstone. First Thursday in June, toys.

Aveley, near *Purfleet.* Easter Monday.

Barfield (63). June 22, cattle and toys.

Ballingdon. Sept. 29, toys, and show of Scotch bullocks.

Barking (7). Oct. 22, for horses. Sept. 14, toys. *S.*

Basildon. Sept. 14, toys.

Belchamp St. Paul's. Dec. 11, for cattle and toys.

Belchamp Walter. Whit Tuesday, toys.

Bentley. Monday after St. Swithin, July 15, toys.

Billericay (23). Aug. 2, for horses. Oct. 7, for cattle in general. *T.*

Bishop's Stortford (30). Holy Thursday, Thursday after Trinity Sunday, and Oct. 10, horses and cattle. *Th.*

Blackmore. Aug. 21, for cattle in general.

Bradwell (51). June 24, for toys.

Braintree (40). May 8, Oct. 2 and 3, for cattle, butter, cheese, &c. *W.*

ntwood (18). July 11, Oct. 15 and 16, for horses and horned cattle.
ghtlingsea, near *St. Osyth.* First Thursday in June, Oct. 15, for horses.
mer Tye, near *Sudbury* (51). Tuesday before Holy Thursday, cattle, hops, &c.
nham (48). April 25, Sept. 24, toys.
ewedon. June 24, toys.
vey Island. June 25, toys.
tle Hedingham (49), near *Halstead.* May 14, July 25, Aug. 15, hops and cattle, and Oct. 25, ditto.
pple. Tuesday after June 11.
lmsford (29). May 12, Nov. 12, for cattle. *F.*
sterford (45). July 5, for horses, &c.
gwell (10). Sept. 30, for hiring servants.
cton, Great. June 29, for toys.
cton, Little. July 25, for toys.
geshall (44). Whit Tuesday and Wednesday, for toys and horses. *S.*
CHESTER** (51). Easter Tuesday, wholesale tailors. July 5, horses. July 23, cattle and horses. Oct. 20, cattle, horses, butter, and toys. *W. S.*
t, near *Saffron Walden.* Nov. 17.
nch. May 14.
nbury (33). May 29, for toys.
bden. June 1.
dham (59). Easter Tuesday, for toys.
nmow (38). May 6, Nov. 8, for cattle. *S.*
rl's Colne. March 25, for cattle and toys.
nstead (55). May 15, toys.
ping (17). Whit Tuesday, Nov. 13, for horses, cows, and sheep. *F.*
rlop (12). First Friday in July, pleasure fair.
geringhoe. Easter Monday, ditto.
dstreet. Easter Tuesday, Nov. 1, for toys.
lness Island (50). July 10, toys.
danger (41). May 14, ditto.
ays (25). May 23, Oct. 20, cattle and hardware. *Th.*
eat Baddow. May 14.
eat Hollingbury, near *Woodside Green.* Whit Tuesday, for toys.
eat Holland. June 22, pedlary.
at Oakley. April 25, toys.

Great Samford. Whit Monday.
Great Tey. Trinity Monday, toys.
Great Wakering (48). July 25, Sept. 18, ditto.
Hadleigh (36). June 24, ditto.
Hadstock (47). June 28, for horses, &c.
Halstead (46). May 6, Oct. 29, for cattle. *F.*
Harlow (24). May 13, wool. Sept. 9, Nov. 28, for horse and cattle.
*Harwich*** (72). May 1, Oct. 18, for toys. *T. F.*
Hatfield-Broad Oak (30). Aug. 5, for lambs.
Hatfield-Peverel. Whit Tuesday, toys.
High-Ongar (21). Sept. 19, pedlary. *S.*
Horndon (29). June 29, wool. *S.*
Ingatestone (23). Dec. 1, for cattle of all sorts.
Kelvedon (41). Easter Monday, for toys.
Kirby. July 26, toys.
Latchinden, near *Malden.* June 2, toys, Aug. 27, a great lamb fair.
Leigh (37). Second Tuesday in May, for toys.
*Maldon*** (37). Sept. 13, 14, toys and cattle. *S.*
Manningtree (60). Whit Tuesday, toys. *Th.*
Manuden. Easter Monday, toys.
Messing. First Tuesday in July, toys.
Newport (38). Easter Tuesday, Nov. 17, for horses, &c.
Ongar (21). Easter Tuesd., Oct. 11, for hiring servants. *S.*
Ostend. June 6.
St. Osyth (62). Holy Thursday, for toys.
Pebmarsh. June 24, toys.
Prittlewell (41). July 15, toys.
Purfleet. June 13.
Purleigh. Whit Tuesday, toys.
Ramsey (68). July 15, toys.
Raleigh (34). Trinity Monday, for horses and toys. *S.*
Rochford (40). Easter Tuesday, toys. Wednesday after Sept. 29, wholesale tailors, glovers, and toys. *Th.*
Rumford (12). June 24, horned cattle and horses. *T. W.*
Salcote. Aug. 24, for toys.
South Benfleet. Aug. 24, for toys.
Southminster (48). Three days before Easter, nine days before Whit Sunday, St. Michael, Sept. 29, toys.
Spring field. Whit Tuesday.
Stanaway (47). April 23, for toys.
[illegible]*nstead* (33). May 1, for horses and cattle.

Stebbing. July 10, for fat lambs and other cattle.

Steeple (46). Wednesday in Whitsun week, Wednesday after Sept. 29, for toys.

Saffron Walden (42). Saturday before Midlent Sunday, for horses, &c. Nov. 1, for cows. *S.*

Stisted. Easter Tuesday.

Tarling. Whit Monday, for toys.

Tendering. Sept. 14, for toys.

Thaxtead (44.) Monday before Whit Monday, Aug. 10, for horses, &c. *F.*

Thorpe (65). Monday before Whit Monday, for toys.

Tillingham (50). Whit Tuesday, Sept. 16, for toys.

Tiptree-place. July 25, for horses and toys.

Tolesbury. June 29, for toys.

Tolleshunt Darcy. June 11, toys.

Toppesfield. July 21, toys.

Waltham Abbey (12). May 14, Sept. 25 and 26, for hiring servants, horses, cows, and hogs. *T.*

Walton. July 2, for toys.

Weathersfield. July 22, toys, &c.

West Mersey. Whit Tuesday, toys.

Wicks. Aug. 31, Sept. 18, toys.

Witham (37). Monday before Whitsuntide, Sept. 14, Nov. 8, for toys. *T.*

Wivenhoe (55). Sept. 4, toys.

Woodham Ferries. Sept. 29, Oct. 11, toys.

Writtle, near *Chelmsford*. Whit Monday.

FLINTSHIRE.*

[Sends Two Members.]

St. Asaph (217). Easter Tuesday, July 15, Aug. 19, Oct. 16, Nov. 2, Dec. 26, for cattle. *S.*

Caergwrle (187). Shrove Tuesday, May 16, Aug. 12, Oct. 27, for cattle.

Caerwys (204). March 5, last Tuesday in April, Trinity Thursday, first Tuesday after July 7, Aug. 29, Nov. 5, for cattle. *T.*

Flint* (200). Feb. 14, June 24, Aug. 10, Nov. 30, for cattle.

Hawarden (195). April 28, Oct. 22, for cattle.

Mold (200). February 12, May 12, August 2, Nov. 22 cattle. *W.*

Newmarket. Last Saturday in April, third Saturday in July, fourth Saturday in October, second Saturday in December, cattle. *S.*

Northop (200). March 14, July 7, Oct. 12, cattle.

Overton (183). First Saturday after March 7, Monday before Holy Thursday, first Saturday after Oct. 2, for cattle.

Rudland. Feb. 2, March 25, Sept. 8, for cattle.

GLAMORGANSHIRE.**

[Sends Five Members.]

Aberavon. Nov. 12.

Aberdare. April 1, 16, Aug. 10, Nov. 13, Dec. 7.

Bridgend (179). Nov. 17, Holy Thursday, for cattle, sheep, and hogs. *S.*

Caerphilly (160). April 5, June 6, July 19, Aug. 25, Oct. 9, Nov. 16, Thursday before Christmas day, for horned cattle, horses, sheep, pigs, and yarn stockings. Thursday before Jan. 25, first Thursday in March, and the first Thursday in May, are great markets. *Th.*

CARDIFF* (160). Second Wednesday in March, April, and May, June 29, Sept. 19, Nov. 30, cattle. *W. S.*

Cowbridge (172). First Tuesday in Feb., Tuesday before March 25, May 4, June 24, first Tuesday in Aug., Sept. 29, first Tuesday in Dec., cattle, sheep, &c. *T.*

Duffryn. First Tuesday in Aug. and Dec., cattle.

Ely (162). July 22, cattle.

Gorsynon. Monday before St. Andrew's day, Nov. 30, for cattle, sheep, and hogs.

LLANDAFF (162). Feb. 9, Whit Monday, for cattle and stockings.

Lantrissent (167). Feb. 13, May 12, Aug. 12, Nov. 30, cattle. *F.*

Lantwitt. June 22, for lambs.

Lenyer. Oct. 10, for cattle, sheep, and hogs.

St. Mary's Hill, near *Cowbridge.* Aug. 26, cattle.

*Merthyr Tydvil**. March 18, July 18, Nov. 18.

Neath (198). Trinity Thursday, July 13, Sept. 12, for cattle, sheep, and hogs. S.

St. Nicholas (166). Aug. 21, Dec. 17, for cattle.

Penrice (218). May 17, July 17, Sept. 17, Dec. 1, for cattle, sheep, and hogs. *Th.*

*Swansea** (206). Easter and Whit Tuesday, second Saturday in May, July 2, Aug. 15, October 8, and the two following Saturdays, cattle, sheep, and hogs. *W. S.*

GLOUCESTERSHIRE.****

[Sends Twelve Members.]

Barton Regis, adjoining to the city of *Gloucester*. Sept. 28, pigs, sheep, and horned cattle, horses, &c.

Berkeley (113). May 14, for cattle and pigs. *W.*

Bisley (97). May 4, Nov. 12, for cattle, sheep, and horses. *Th.*

Blakeney (119). May 12, for horned cattle. Nov. 12, for ditto and fat hogs.

Campden (90). Ash Wednesday, April 23, Aug. 5, Dec. 10, for horses, cows, sheep, linen cloth, and stockings. *W.*

*Cirencester*** (88). Easter Tuesday, July 18, Monday before and after Old Michaelmas, statute. Nov. 8, for cattle, sheep, horses, wool, oil, and leather. New Sheep Fair, first Monday in Aug. Sept. and Oct. *M. F.*

Cheltenham (95). Second Thursday in April, Holy Thursday, second Thursday in September, Dec. 7, and 18, for all sorts of cattle and pedlary. Aug. 5, lambs only, and pedlary. *Th.*

Coleford (124). June 20, for wool. Dec. 5. *F.*

Dursley (108). May 6, Dec. 4, cattle and pedlary. *Th.*

Fairford (80). May 14, Nov. 12, sheep and cattle. *Th.*

Frampton. April 30, for small pedlary ware.

GLOUCESTER** (102). April 5, a great cheese fair. July 5, Sept. 28, 29, Nov. 28, for cattle, pigs, horses, and cheese. *W. S.*

Hampton (98). Trinity Monday, Oct. 29, ditto. *T.*

Iron Acton (115). April 25, Sept. 13, ditto.

Lechlade (75). Aug. 5, 21, for cattle and toys. Sept. 9, for cheese and cattle. *T.*

Lidney (124). May 4, Nov. 8, for horned cattle. W.

Little Dean. Whit Monday, Nov. 26, pedlars' ware.

Marshfield (102). May 24, for horned cattle. Oct. 24, for sheep, horses, and cheese. *T.*

Mitchel Dean (116). Easter Monday, Oct. 10, for cattle, sheep, and horses. *M.*

Moreton (82). April 5, Nov. 1, small fair for cattle. *T.*

Newent (114). Wednesday before Easter, Wednesday before Whit Sunday, Aug. 13, Friday after Sept. 18, for cattle, horses, and cheese. *F.*

Newnham (116). June 11, Oct. 18, horses and sheep. *F.*

Northleach (81). Wednesday before May 4, for cows and sheep. Last Wednesday in May, for cheese and cattle. First Wednes. in Sept. for sheep. Wednes. before and after Oct. 10, for horses and small ware. *W.*

Painswick (100). Whit Tuesday, Sept. 19, for horned cattle and sheep. *T.*

Sodbury (107). May 23, June 24, for cattle, cheese, and pedlary. *Th.*

Stonehouse. May 1, Oct. 11, November 10, for cattle and cheese.

Stow on the Wold (82). March 29, May 12, for horses, cows, sheep, and cheese. July 24, ditto. Oct. 24, for hops, saddlers', shoemakers', and ironmongers' wares. *Th.*

*Stroud*** (100). Friday before May 10, Aug. 21, for cattle, sheep, and pigs. *F.*

Tetbury (98). Wednesday before Ash Wednesday, Wednesday before and after April 5, July 22, for cattle, lambs, sheep, and horses. *W.*

*Tewkesbury*** (104). Second Monday in March, second Wednesday in April, May 14, Wednesday after Sept. 4, October 10, and Wednesday before and after, great markets; second Wednesday after June, August, and December.

Thornbury (122). Easter Monday, Aug. 15, Monday before St. Thomas, Dec. 21, cattle and pigs. *S.*

Tockington. May 9, Dec. 6, for cattle and pedlary.

Waterleigh. Sept. 19, for cattle and horses.

Wickware (112). April 5, July 2, oxen and horses. *M.*

Winchcomb (95). Last Saturday in March, May 6, July 28, for horses, sheep, and horned cattle. *S.*

Winterburn. June 29, Oct. 18, cattle and sheep.

on-Under-Edge (139). Sept. 25, cattle and cheese. *F.*

HAMPSHIRE.****

[Sends Sixteen Members.]

Alresford (60). Holy Thursday, pleasure fair. Last Thursday in July, Oct. 17, for sheep, &c. *Th.*

Alton (47). April 29, sheep and lambs. Sept. 29, cattle and toys. *S.*

*Andover*** (63). Friday and Saturday after Midlent, cheese, horses, and leather. May 13, leather and millinery goods. Nov. 17 and 18, sheep, horses, leather, and cheese. *S.*

Appleshaw. May 23, sheep show Friday and Saturday before Weyhill. Nov. 4 and 5, sheep.

Barton. July 31, millinery, goods, and toys.

Basingstoke (45). Easter Tuesday, cheese and cattle. Wednesday in Whitsun week, pedlary. Sept. 23, cattle, &c. Oct. 11, hiring servants, and cattle. *W.*

Beaulieu (82). April 15, Sept. 4, horses and cattle.

Blackwater (30). Nov. 8, sheep and cattle.

Botley (69). Feb. 20, May 28, cheese. July 23, Aug. 20, Nov. 13, cattle.

Brading. May 12, Oct. 2, toys.

Broughton. First Monday in July, toys.

*Christchurch** (100). Trinity Thursday, Oct. 17, horses and bullocks. *M.*

Eastmeon. Sept. 19, horses.

Eling, near *Southampton.* July 5, toys.

Emsworth. Easter Monday, July 18, toys.

Eversley. May 16, Oct. 18, cattle and toys.

Fareham (73). June 29, cheese, toys. *W.*

Firton. May 1.

Fordingbridge (91). Sept. 9, pedlary and forest colts. *S.*

Giles Hill, near *Winton.* Sept. 12, cheese, leather, and horses.

Gosport (78). May 4, Oct. 10, toys. *Tu. Th.* and *S.*

Hambledon. Feb. 13, horses. May 7, for toys. Oct. 2, for horses. *T.*

Hartley-Row (36). Shrove Tuesday, June 29, pedlary.

Havant (66). June 22, Oct. 17, toys. *S.*

Heckfield. Friday in Easter week, a pedling fair.

Kingsclere (54). April 2, Oct. 15, sheep. *T.*

Liphook (46). First Wednesday in March, June 11, horned cattle and horses.

Liss. May 6, ditto.

*Lymington*** (95). May 12, Oct. 2, horses, cheese, and bacon. *S.*

Magdalen Hill, near *Winton*. Aug. 2, cheese, leather, and horses.

Mattingley. July 26.

*Newport, Isle of Wight*** (97). Whit Monday, Tuesday, and Wed., old horses and toys. *W. S.*

Newton, Isle of Wight (94). July 22, ditto.

Odiham (40). March 23, July 31, cattle and toys.

Overton (53). May 4, July 18, Oct. 22, sheep. Whit Monday, sheep and toys.

*Petersfield** (54). March 5, and every other Wednesday, cattle and sheep. July 10, Dec. 11, sheep and horses. *S.*

*Portsmouth*** (73). July 10, for shoemakers, hatters, milliners, mercers, cutlers, cabinet-makers, linen and woollen-drapers, silversmiths' goods, apparel ready made, and bed furniture, fourteen days. *T. Th. S.*

Portsdown. July 26, cheese, bacon, and horses.

Ringwood (96). July 10, Dec. 11, pedlary and forest colts. *W.*

Rowland's Castle, near *Havant*. May 12, a pleasure fair, and for pigs and sheep. Nov. 12, hogs and horned cattle.

Rumsey (73). Easter Monday, Aug. 26, Nov. 8, horses, cattle, sheep, and swine. *S.*

Selborne, near *Alton*. May 29.

*Southampton*** (78). Feb. 17, May 6, cattle and cheese. Trinity Monday and Tuesday, horses, cattle, and leather. Wednesday before June 22, and Wednesday after Aug. 26. *T. Th. S.*

Southwick. April 6, horses and toys.

Stockbridge (66). Holy Thursday, sheep. July 10, ditto and horses. First Thursday in Lent, cheese. Oct. 6, and last Thursday, sheep. *Th.*

Sutton (59). Trinity Tuesday toys. Nov. 6, a pedling fair.

Tangley. April 15, sheep.

Titchfield. March 9, May 14, toys. Sept. 25, for hiring servants. Dec. 7. *S.*

Waltham (73). May 10, horses and toys. July 30, cheese and toys. Friday after Oct. 11, horses, stockings, and toys.

West Cowes (87). Thursday in Whit week, toys.

Weyhill (67). Oct. 10, sheep; the five following days, leather, hops, and cheese.

Wherwell. Sept. 24, for sheep and bullocks. If it falls on the Sunday, it is kept the Saturday before.

Whitchurch (56). April 23, June 17, toys. July 7, Oct. 19. *F.*

Wickham (71). May 20, for horses.

WINCHESTER** (62). First Monday in Lent, for bacon, cheese, leather, and horses. Oct. 24, for leather, horses, bullocks, and sheep. *W. S.*

Yarmouth (101). July 25, for toys. *F.*

HEREFORDSHIRE.***

[Sends Seven Members.]

Brampton. June 22, for horned cattle, horses, sheep, and wool.

Bromyard (125). Thursday before March 25, horned cattle and horses. May 3, Whit Monday, Thursday before St. James, July 25, Thursday before Oct. 29, horned cattle and sheep. *T.*

Dorston. April 27, May 18, Sept. 27, Nov. 18, for horned cattle, horses, sheep, and pigs.

HEREFORD** (135). Tuesd. after Candlemas, Feb. 2, horned cattle, horses, and hops. Wednesday in Easter week, horned cattle and horses. May 19, a pleasure fair and toys. July 1, horned cattle and wool. Oct. 20, horned cattle, cheese, and Welch butter. First Wednesday and Thursday in Dec. *W. F. S.*

Huntington. July 18, Nov. 13, for pedlary, horned cattle, horses, sheep, lambs, and a great fair for yarn.

Kingsland (141). Oct. 10, for horned cattle, horses, hops, cheese, and butter.

Kington, or *Kineton* (155). Wednesday before Feb. 2, Wednesday before Easter, Whit Monday, Aug. 2, Wednesday before Old Michaelmas, Sept. 19, for horses, and cattle of all sorts. *W.*

Knighton. August 8.

Ledbury (120). First Monday after February 1, for horses, cattle, pigs, sheep, &c. Monday before Easter, May 12, *for* horned cattle and cheese. June 22, ditto and wool. First Tuesday in Aug., Oct. 2, horned cattle, hops, cheese, and pigs. Monday before St. Thomas, Dec. 21, horned cattle, cheese, and fat hogs. *T.*

*Leominster*** (137). Feb. 13, Tues. after Midlent Sunday, May 2, for horned cattle and horses. July 10, for horned cattle, horses, wool, and Welch butter. Sept. 4, for horned cattle, horses, and butter. Nov. 8, for horned cattle, hops, and butter. Third Friday in Dec. *F.*

Longtowne, near *Bishop's Castle* (150). April 29, Sept. 21.

Orleton. April 24, for horned cattle.

Pembridge (150). May 12, Nov. 22, horned cattle. *T.*

Ross (121). Holy Thursday, horned cattle and sheep. *Corpus Christi,* for horned cattle and cheese. July 20 to 25, horned cattle, horses, sheep, and wool. Thursday after Oct. 10, horned cattle, cheese, and butter. Dec. 11, horned cattle and pigs. *Th.*

Weobley (146). Holy Thursday, for horned cattle and horses. Three weeks after Holy Thursday, for ditto, coarse linen cloth. *Th.*

Wigmore, near *Bromyard.* April 16, May 6, Aug. 5, for horned cattle, horses, and sheep.

HERTFORDSHIRE.***

[Sends Seven Members.]

*St. Alban's*** (21). March 25 and 26, Oct. 10 and 11, for servants, horses, cows, and sheep. *S.*

Albury, Pulmore Heath. July 17, for toys.

Baldock (37). March 7, last Thursday in May, Aug. 5, Oct. 2, Dec. 11, large fair for cheese, household goods, and cattle. *Th.*

Barkway (34). July 20, for pedlary ware.

Barnet (11). April 8, 9, 10, linen-drapery, mercery, toys, &c. The harvest fair commonly called the Welsh Fair, Sept. 4, 5, sheep, Welsh cattle and horses; Sept. 6, mercery, &c., and sometimes a few horses, pigs, &c. *M.*

Bennington. July 10, pedlary ware.

Berkhampstead (26). Shrove Monday, Whit Monday, a small fair for cattle. Aug. 5, cheese. Sept. 29, statute fair. Oct. 11, statute. *S.*

Braughing (27). Whit Monday, for toys.

Buntingford (31). June 29, St. Andrew, Nov. 30, for pedlars' ware. *M.*

Hatfield (19). April 23, Oct 18, for toys. *Th.*

Hemel Hempstead (23). Holy Thursday, sheep, and third Monday in Sept. statute. *Th.*

Hempstead (22). Thursday in Whitsun week, for horses, cows, sheep, and servants. *Th.*

Hertford** (21). Saturday fortnight before Easter, May 12, July 5, November 8, for horses and other cattle. *S.*

Hitchen (34). Easter Tuesday, and Whit Tuesday, for sheep and pedlary. *T.*

Hoddesdon (17). June 29, for toys. *Th.*

Little Hadham, Bury Green. July 15, ditto.

Much Hadham. June 24, ditto.

Northall. Sept. 28, statute.

Preston, near *Hitchen.* May 1, and Oct. 23, for sheep.

Puckeridge (26). Sept. 19, statute.

Purton, near *Hitchen.* Fourth Thursday after April 5, fourth Thursday after Oct. 10, sheep.

Redburn (25). First Wednesday after January 1, Wednesday in Easter week, Wednesday in Whit week, sheep.

Rickmansworth (19). July 20, Nov. 24, horses, black cattle, sheep, and hogs. Saturday before the third Monday in September, hiring servants. *S.*

Royston (37). Ash Wednesday, Wednesday in Easter week, Wednesday in Whit week, first Wednesday in July, first Wednesday after Oct. 11, for cattle of all sorts. *W.*

Sawbridgworth (25). April 23, Oct. 20, for horses. *W.*

Standon (27). April 25. *F.*

Stevenage (31). Nine days before Whit Sunday, first Friday in September, for hawkers, pedlars, and a little cheese; cattle market. *F.*

Tring (31). Easter Monday, and Oct. 11, for hiring servants. *F.*

Ware (21). Last Tuesday in April, and Tuesday before Sept. 24, for horses and other cattle. *T.*

Watford (15). March 28, 29, Aug. 30, cattle, horses, &c. Sept. 9, a statute for hiring servants. *T.*

HUNTINGDONSHIRE.**

[Sends Four Members.]

Alconbury (66). June 24, for pedlars' ware.

Earith. May 4, July 25, Nov. 1, for cattle of all sorts.

Godmanchester (58). Easter Tuesday, ditto.

HUNTINGDON** (57). Tuesday before Easter, second Tuesday in May, Saturday before Michaelmas, third Saturday in Nov.

St. Ives (59). Whit Monday, Oct. 10, for cattle of all sorts, and cheese. *M.*

Kimbolton (63). Friday in Easter week, pedlary and sheep. Dec. 11, for a few cattle and hogs. *F.*

Leighton. May 12, Oct. 5, for cattle of all sorts.

St. Neot's (56). Saturday before the third Tuesday in Jan. O. S. a show of horses and other cattle, toll free. Ascension day, Corpus Christi, Dec. 17, for cattle of all sorts, and pedlary. Aug. 1, for servants. *Th.*

Ramsey (68). July 22, for small pedlary. *S.*

Somersham (65). June 23, Friday before Nov. 12. *F.*

Spaldwick (7 m. from Huntingdon). Wednesday before Whit Sunday, Nov. 28, for cattle of all sorts.

Stilton (71). Feb. 16, pedlary, and market *W.* for corn.

Yaxley (73). Ascension day, for horses and sheep.

County of KENT.****

[Sends Sixteen Members.]

Ackhole (68). May 30, for toys.

Acris Mill. Tuesday after Oct. 11.

Appledore (63). Jan. 11, and fourth Monday in June, pedlary and cattle. *T.*

Ash. April 6, Oct. 11, for pedlary.

Ashford (55). First and third Tuesday in every month for cattle. May 17, Aug. 2, wool. Sept. 9, and Oct. 12 and 24, for horses, cattle, and pedlary. *T.*

Aylesford. June 29.

Babbington. August 24.

Baddlesmore. Sept. 9, Oct. 24, for linen and toys.

Bapchild. August 21.

earstead. September 25.

Benenden. May 15, for horses and cattle.
Bethersden. Third Monday in April, for pedlars' ware.
Biddenden (53). Nov. 8, for cattle and horses.
Billingston. July 5.
Blackheath (7) May 12, Oct. 11, for bullocks, horses, and toys.
Bough Beach. Whit Tuesday.
Boughton (50). Monday after June 29.
Brastead. Ascension day, for horses and all sorts of commodities.
Bromfield. Whit Monday.
Bromley (10). Feb. 14, Aug. 5, horses, bullocks, sheep, and hogs. *Th.*
Brompton. May 29.
Brookland. Aug. 1, for pedlars' ware.
CANTERBURY** (56). Oct. 10, cattle and pedlary. A market, toll-free, every Wednesday for hops. *W. S.*
Chalk. Whit Monday.
Challock. Oct. 8, horses, cattle, and pedlary.
Charing (48). April 29, cattle, &c. Oct. 29, horses, cattle, and pedlary.
Charlton (7). Oct. 18, toys.
Chartham. June 29.
*Chatham** (30). May 15, Sept. 19, horses, bullocks, and all sorts of commodities. [illegible] *S.*
Chevening. May 16.
Chilham (4 m. from Canterbury). Nov. 8, cattle.
Church Whitfield. July 5, lemons, oranges, and toys.
Cliff. Oct. 2.
Cobham. Aug. 2.
Cowden, near *East Grinstead.* Aug. 2, oxen and pedlary.
Cranbrook (48). May 30, Sept. 29, cattle and horses. *S.*
Crayford (13). Aug. 24.
Dartford (15). Aug. 2, horses and bullocks. *S.*
Deal (74). April 5, Oct. 12, cattle and pedlary. *Th.*
*Dover*** (71). Nov. 23, wearing apparel and haberdashery. *W. S.*
Dulwich. Monday after Trinity Monday.
Eastchurch. Holy Thursday, toys.
Eastling. Sept. 14.
East Malling. Aug. 6, pedlary.
Eastroy. Oct. 2, cattle.
Egerton. Aug. 5.

Edenbridge, or *Eaton Bridge* (27). May 6, cattle and toys. Oct. 16.

Elham, near *Wye* (65). Palm Monday, Easter Monday, Whit Monday, Oct. 20, for horses, cattle, and pedlary. *M.*

Elmstead. July 25.

Farnborough (14.) Sept. 12.

Farningham (17). October 15, show of horses, colts, and cattle.

Feversham (47). Feb. 25, Aug. 12, linen, woollen-drapery, and toys. *W. S.*

Folkestone (72). April 12, Easter Tuesday. *Th.*

Frittenden. Sept. 8, ditto.

Gillingham. Easter Monday.

Goodnestone. Whit Tuesday, July 22, Sept. 25, cattle.

Goudhurst (43). Aug. 26, ditto. *W.*

Gravesend (22). April 25, toys, &c. Oct. 24, for horses and all other goods, cloths, and toys. *W. S.*

Great Chart. First Mon. in April, horses, cattle, and pedlary.

Greenstreet (15). May 1, for cattle. Sept. 23.

Groombridge. May 17, Sept. 25, cattle and pedlary.

Hadlow. Whit Monday, for cutlery, &c.

Ham-street. May 14, horses, cattle, and pedlary.

Harriotsham (43). June 24, horses, &c.

Hawkhurst. Aug. 10, cattle and pedlary.

Hawkinge (71). Tuesday after Oct. 11.

Hearn. Easter Tuesday.

Hedcorn. June 12.

Horsemonden (42). July 26.

*Hythe** (67). July 10, December 1, horses, cattle, shoes, cloth, and pedlary. *Th.*

Iglham (11½ m. from Maidstone). Easter Monday.

Ingleham. March 27.

Kennington. July 5, pedlars' ware.

Lamberhurst (28). April 6, cattle.

Leigh (38). June 16, toys.

Lenham (45). June 6, cattle and horses. Oct. 23, horses, &c. *T.*

Littleburn. July 6, toys.

Lydd (70). Last Monday in July, cattle, &c.

Lyminge. July 6, pedlary.

*Maidstone*** (34). First Tuesday in every month, cattle, &c. Feb. 13, May 12, June 20, October 17 [great.

market] for horses, bullocks, and all sorts of goods; a market, toll-free, every *Th.* for hops and corn.

Malling E. July 15.

Malling W. (22). August 12, Oct. 2, Nov. 17, bullocks, horses, and toys. *S.*

Marden. Oct. 11, pedlars' ware.

Meopham. July 10.

Mersham (56). Friday in Whitsun week, horses, cattle, and pedlary.

Miltontown (40). July 24, toys, cattle, &c. *S.*

Miltonville. Feb. 5.

Minster (69). Palm Monday, ditto.

Mongeham. Oct. 29, cattle and pedlary.

Monkton (65). July 22, for hogs, &c. Oct. 11, toys.

Newerden (53). July 1, pedlars' ware.

Newnham. July 26, linen and toys.

North-Down (1½ m. from Margate). July 25, toys.

Northfleet (20). Easter Tuesday.

Old Chapel. Sept. 4, lemons, oranges, and toys.

Orford. Aug. 24, for pedlary.

Ospringe, near *Sittingbourne* (76). May 25, for toys, &c.

Oxted, near *Westerham.* May 1, toys.

Peckham. May 29 and Whit Thursday.

Pembury (33). Whit Tuesday, cattle and pedlary.

Pensh[illegible]t (31). July 1, pedlary.

Pluckley (17 m. from Canterbury). Nov. 4, pedlary.

Preston (47). Holy Thursday, pedlary.

Queenborough (46). Aug. 5, for toys.

ROCHESTER** (30). May 30, Dec. 11, horses, bullocks, and various commodities. Fourth Tuesday in every month for cattle. *F.*

Rainham (34). Aug. 15.

Romney (71). Aug. 26, pedlars' ware. *Th.*

St. Lawrence (73). Aug. 10, for toys.

St. Mary Cray (14). Feb. 2, Sept. 10.

St. Peter's (73). April 5, July 10, toys.

St. Stephen's. Sept. 4.

Sandgate (68). July 23.

Sandhurst (51). May 25, cattle and pedlary.

*Sandwich*** (67). Dec. 4, drapery, haberdashery, shoes, and hardware. *W. S.*

Sarr (64). Oct. 14, toys.

Seale (13 m. from Maidstone). June 6, toys.

Selling (60). May 11.

Sellinge (62). May 21, October 12, horses, cattle, and pedlary.

Sevenoaks (23). July 10, Oct. 12, hogs and toys. Third Tuesday in every month, cattle. *S.*

Shipborne. June 18.

Shoreham. May 1, toys.

Sittingbourne (40). Whit Monday, Tuesday, and Wednesday, for linen and toys. Oct. 11, linen, woollen-drapery, and hardware.

Smarden (57). Oct. 11, pedlars' ware. *F.*

Smeeth. May 15, Sept. 29, horses, cattle, and pedlary.

Staple. July 25, for edge-tools.

Stelling. Ascension day, horses, cattle, and pedlary.

Stockbury. Aug. 2, toys.

Stone (43). July 10, pedlars' ware.

Strood (29). Aug. 26, toys.

Sturry (58). Whit Monday.

Sutton Valence. Dec. 1.

Tenterden (57). First Monday in May, for cattle and pedlary. *F.*

Tunbridge (30). Oct. 11, statute. Oct. 29, bullocks, horses, and toys. First Tuesday in the month, cattle. *F.*

Upstreet (61) May 29.

Waldershare. Whit Tuesday, pedlars' ware.

Warehorn. Oct. 2, horses, cattle, and pedlary.

Westerham (22). Sept. 19, pedlary. *W.*

Whitfield. July 5.

Whitstable. Thursday before Whit Sunday, pedlary and fish.

Willesborough (54). Whit Tuesday.

Wingham (62). May 12, Nov. 12, for cattle.

Witrisham. May 1, pedlars' ware.

Woodnesborough. May 28, for toys.

Wrotham (24). May 4, horses, bullocks, &c. *T.*

Wye (55). May 29, Sept. 30, horses, cattle, and pedlary. *Th.*

Yalding, near *Maidstone.* Whit Monday, Oct. 15 and 16, cattle and hops.

LANCASHIRE.****

[Sends Twenty-four Members.]

*Ashton-under-Line.** March 23, April 29, July 25, Nov. 21, for horned cattle, horses, toys, &c.

Bartholomew, near *Radcliffe Bridge*. April 24 and 25, Sept. 24 and 25, cattle, &c.

*Blackburn*** (212). Easter Monday and Tuesday. May 11 and 12, for horned cattle, horses, and toys. Oct. 17, horses, horned cattle, and toys. *W. S.*

*Bolton*** (197). July 30 and 31, Oct. 13 and 14, horses, horned cattle, and cheese. *M.*

Booth. Whitsun Eve, Saturday before Oct. 23, pedlary.

Broughton (256). Aug. 1, woollen yarn.

Burnley (211). March 6, Easter Eve, May 6, 13, July 10, Oct. 11, horned cattle, horses, and sheep. *S.*

*Bury** (195). March 5, May 3, second Thursday after Whit Sunday, Sept. 18, for horned cattle, horses, and woollen cloth. *Th.*

Cartmel (254). Whit Monday, first Tuesday after Oct. 23, pedlary. *M.*

Chipping. Easter Tuesday, St. Bartholomew, August 24, cattle.

Chorley (208). May 5, Aug. 20, for horned cattle. Sept. 5, toys and small wares. *T. S.*

*Clitheroe** (216). March 24, July 21, horned cattle, and woollen cloth. Fourth Saturday after St. Michael, Sept. 29, Dec. 7, ditto and horses. *S.*

Cockerham. Easter Monday, pedlary.

Colne (218). March 7, May 12, Oct. 10, horned cattle, sheep, and woollen cloth. *W.*

Dalton (276). June 6, horned cattle. Oct. 23, ditto, horses, and pedlary. *S.*

Garstang (228). Holy Thursday, for cattle and pedlary. July 9, for cattle, cloth, wool, and pedlary. Nov. 21, for cattle, horses, cloth, onions, and pedlary. *Th.*

Haslingden (204). May 8, July 1, Oct. 10, cattle, horses, sheep, cloth, and pedlary. *W.*

Hawkshead (274). Monday before Holy Thursday, pedlary, and horned cattle. St. Matthew, Sept. 21, pedlary. *M.*

Hornby (249). June 20, and a monthly fair on Mondays, July 30, horned cattle and horses.

Inglewhite. Monday before Holy Thurs. Oct. 5, cattle.

Kirkham (226). June 24, horses and horned cattle. Oct. 18, toys and small ware. *T.*

LANCASTER** (240). May 1, cattle, cheese, and pedlary. July 5, Aug. 11, ditto and wool. Oct. 10, ditto and cheese. *W. S.*

Leigh, near *Bolton-le-Moors.* April 24, 25, Dec. 7, 18, for cattle, swine, and horses.

Littleborough. Spring fair, March 1, and Oct. 13, unless it falls upon a Sunday; in that case, on March 2, and Oct. 14.

*Liverpool*** (206). July 25, Nov. 11, horses and horned cattle. *S.*

Longridge (217). May 13. Nov. 6, cattle.

*Manchester*** (186). Whit Monday, Oct. 1, Nov. 17, horses, horned cattle, cloth and bedding. *T. S.*

Middleton (192). Thursday after March 11, cattle and sheep. Thursday after April 15, and 2nd Thursday after Sept. 29, ditto. *F.*

Newburgh. June 21, horses, horned cattle, and toys.

Newchurch. April 29, Sept. 30, horned cattle and sheep.

Newton (193). Feb. 12, May 17, July 15, and every Monday fortnight, for cattle and sheep. August 12, horses, horned cattle, and toys. *S.*

*Oldham*** (191). May 2, for horned cattle, horses, and sheep.

Ormskirk (219). Whit Monday, Sept. 8, for horned cattle and horses. *Th.*

Padiham (3 m. from Burnley). May 8, Sept. 26, for coopers' and other wooden ware.

Poulton (234). Feb. 6, April 13, Nov. 3, for horned cattle and small wares. *M.*

Prescot (198). June 12, Aug. 24, 25, All Saints, Nov. 1, for cattle, horses, and toys. Fortnight market. *T.*

*Preston*** (237). First Saturday after Epiphany, Jan. 6, for horses, chiefly. March 27, horses and horned cattle. Aug. 11, Sept. 7, Nov. 7, coarse cloths and small wares. Besides the foregoing fairs, every 20th year is held a Guild or Jubilee, which begins the last week in August, and continues a month, whereto resort persons of the first rank from all parts, even from London. The last Guild was in the year 1822. *W.* F. S.

Radcliffe Bridge. April 29 and 30; the first day for horned cattle and horses; the second day for wool, cloth, and pedlary; also Sept. 28 and 29, in like manner.

*Rochdale** (198). May 14, Whit Tuesday, Nov. 7, for horned cattle, horses, and woollen cloths. *T.*

Rufford (225). May 13, for horned cattle.

Standish (203). June 29, Nov. 22, for horses, horned cattle, toys, &c.

Ulverstone (372). Holy Thursday, first Thursday after Oct. 23, for pedlary. *Th.*

Up Holland. July 15, horses, horned cattle, and toys. *W.*

Warrington (185). July 18, St. Andrew, Nov. 30, ten days each, for horses, horned cattle, and cloth. Every Wednesday fortnight for cattle. *W. S.*

Weeton (228). First Tuesday after Trinity Sunday, for horned cattle and small wares.

*Wigan*** (200). Day before Holy Thursday, for horses, horned cattle, and cloth. June 27, horses, and horned cattle. Oct. 29 and 30. *M. F.*

LEICESTERSHIRE.****

[Sends Six Members.]

Ashby de la Zouch (115). Shrove Monday, Easter Tuesday, Whit Tuesday, noted for large horses, cows, and sheep. Last Monday in Sept., Nov. 10, for horses and cows. *S.*

Belton. Monday after Trinity week, horses, cows, and sheep, considerable for horses.

Billesdon (94). Ap. 23, July 25, for pewter, brass, and toys. *F.*

Bosworth Husband (84). Oct. 16, cattle and sheep.

Castle Donington. March 18, Whit Thurs. Sept. 29.

Hallaton (91). Holy Thursday, and Thursday three weeks after, for horses, horned cattle, pewter, brass, and cloths. *Th.*

Harrow Inn, near *Hinckley.* First Thursday in every month, markets excepted, on which occasion, Wednesday preceding.

Hinckley (99). First, second, and third Monday after Epiphany, Easter Monday, Monday before Whit Monday, for horses, cows, and sheep. Whit Monday in the morning, for horses, cows, &c.; in the afternoon; for toys, &c. Aug. 26, Monday after Oct. 28, for cheese, &c. *M.*

Kegworth (116). Feb. 18, Easter Monday, April 30, October 10, holiday fair, toys, &c.

LEICESTER** (99). March 2, Sat. before Easter, and Sat. in Easter Week. May 12, 13, 14, June 1, July 5, for horses, cows, and sheep. Oct. 10, horses, cows, sheep, and cheese considerably. Dec. 8, a few horses and cows. *W. S.* New Fairs, Jan. 4, June 1, Aug. 1, Sept. 13, Nov. 2.

Loughborough (110). Feb. 14, Mar. 28, April 25, Holy Thurs., Aug. 12, Nov. 13, horses, cows, and sheep. March 24, and Sept. 30, meeting for cheese. *Th.*

Lutterworth (90). Thursday after Feb. 19, Thursday after March 10, Thursday after April 15, Thursday after July 23, Thursday before October 10, Thursday after November 10, Holy Thursday, horses, cows, and sheep. *Th.*

Market Bosworth (106). May 8, for horses, cows, and sheep. July 10, for horses and cows. *W.*

Market Harborough (84). Jan. 6, Feb. 16, April 29, July 31, cattle. Oct. 19, last nine days, for cattle, leather, cheese, and all sorts of merchandise. New Fairs, Tuesday after March 2, ditto after Midlent Sunday, and ditto before Nov. 22, Dec. 8. *T.*

Melton Mowbray (104). Monday and Tuesday after January 17; on the Monday a show of horses; Tuesday, horses and horned cattle. March 13, Holy Thursday, Whit Tuesday, horses, horned cattle, and sheep. Aug. 21, ditto, and swine. Sept. 7. *T.*

Mountsorrel (105). July 29, holiday fair, toys. *M.*

Waltham on the Wold (109). Sept. 19, for horses, horned cattle, swine, and goods of all sorts. *Th.*

LINCOLNSHIRE.****

[Sends Thirteen Members.]

Alford (140). Whit Tuesday, for cattle and sheep. November 8. *T.*

Barton on the Humber (167). Trin. Thursday, cattle. *M.*

Belton (160). Sept. 25, for hemp, flax, &c.

*Boston*** (116). May 4 and 5, for sheep chiefly. Aug. 5, town fair. Nov. 20, horses, lasts four days. Dec. 11, beasts; great fairs. W. S.

Bourn (94). Sept. 30, Oct. 29, a large fair for horses and horned cattle. *S.*

Brigg (156). Aug. 5, for horses. *Th.*

Burgh (135). May 13, sheep, horses, and cattle of all sorts. Oct. 2, cattle and clothing of all sorts. *Th.*

Burwell (142). May 14, Old Michaelmas day.

Caistor (156). Saturday before Palm Sunday, May 10, June 1, Saturday after Old Michaelmas, horned cattle and sheep. *S.*

Calsthorpe. April 29, for horses and horned cattle.

Corby (103). August 26, Monday before Oct. 11, for horses and horned cattle. *Th.*

Crowland (89). June 28, Sept. 5, for cattle, hemp, & flax. *S.*

Crowle (165). Last Monday in May, Nov. 22, for cattle, hemp, and flax. *M.*

Donnington (110). May 26, for horses, flax, and hemp. Aug. 17, for horses only. Sept. 4, for cattle, flax, and hemp. Oct. 17, horses, cattle, flax, and hemp. *S.*

Epworth (160). First Tuesday after May 1, and first Thurs. after Sept. 29, for cattle, flax, and hemp. *Th.*

Fillingham. Thursday after Easter, Nov. 22, for pigs.

Folkingham (106). Ash Wednesday, Palm Monday, for horses and sheep. May 13, ditto, and tradesmen's goods. June 16, horses and horned cattle. July 3, 4, hemp, hardware, and besoms. Thursday after Old Michaelmas. Nov. 10 and 22, for horses, horned cattle, and tradesmen's good. *Th.*

Gainsborough (150). Easter Tuesday, and Oct. 20, if Oct. 20 falls on Tuesday, kept the Tuesday after, for shows, toys, cattle, &c. *T.*

*Grantham*** (107). Fifth Monday in Lent, for horned cattle, horses, and sheep. Holy Thursday, for sheep and horses. July 10, Oct. 26, Dec. 17. for horned cattle and horses. *S.*

*Grimsby** (164). June 17, sheep. Sept. 15, horses. *W.*

Haxey (155). July 5, for merchandise goods.

Heckington (13 m. from Boston). Thursday before April 20, and Thurs. before Oct. 5, cattle, &c.

Holbeach (105). May 17, Sept. 11, Oct. 11, for horses. *Th.*

Horncastle (134). June 22, Aug. 21, for horses and cattle. This fair was, till lately, held at Stainton, and is now called *Horncastle-Stainton* fair. Oct. 29. S.

Kirton (147). July 18, Dec. 11, for all sorts of cattle and merchandise goods. *S.*

LINCOLN** (129). April 24, and three following days, sheep and pedlary. July 5, last Wednesday in July, and every other Wednesday, for cattle and sheep. October 6, November 28, for horses, cattle, &c. *F.*

Louth (148). April 30, third Monday after Easter Monday, Aug. 5, horses; and Nov. 23, for cattle, &c. *W. S.*

Ludford (8 m. from Louth). Aug. 2, Nov. 30.

Market Deeping (90). Second Wednesday after May 11, Wednesday before Lammas, August 1, October 11, Nov. 22, for horses, stock, and timber of all sorts. *Th.*

Market Raisin (148). Every other Tuesday after Palm Sunday, sheep, &c. September 25, for horned cattle. *Th.*

Messingham. Trinity Monday, merchandise goods. *Th.*

Navenby (124). Aug. 18, for horses. Oct. 17, mostly for Welsh sheep and swine.

Partney (1½ m. from Spilsby) (132). Aug. 1, 25, September 18, 19, Oct. 18, 19, for cattle and clothing of all sorts.

Saltfleet (160 . Oct. 3. *S.*

Scotter (157). July 10, for horses and goods.

Sleaford (111). Plow Monday, Easter Monday, Whit Monday, horses, horned cattle, and sheep. August 13, provisions. Oct. 20, horned cattle and sheep. *M.*

Spalding (94). April 27, for hemp and flax. June 29, for horses and beasts. Aug. 30, for horses. Sept. 25, Wednesday before Dec. 6, for cattle, hemp, and flax. *T.*

Spilsby (133). Monday before Whit Monday, Monday after ditto, if it falls in May; if not there is no fair. Second Monday in July. *M.*

Stainton (156). Oct. 29, a great fair for cattle and horses is now held at *Horncastle* (not at *Stainton*), and is called *Horncastle Stainton* fair. *M.*

*Stamford*** (86). Tuesday before Feb. 13, horses and stock of all sorts; Monday before Mid Lent, horses only. Mid Lent Monday, stock of all sorts; and continues a fortnight for all sorts of haberdashery. Monday before May 12, horses and stock. Monday after Corpus Christi, ditto. Aug. 5, ditto. Nov. 8, ditto and cheese, *M. F.*

Stockworth (151). Sept. 4, horses and beasts.

Stow. Oct. 10, for horses and beasts.

Stow Green, near *Sleaford*. July 3, 4, cattle, sheep, &c.

Swaton. Oct. 14.

Swineshead (113). Second Thursday in July, Oct. 2, for horses, beasts, and sheep, *Th.*

Swinstead. Monday after Oct. 11, sheep.

Tattershall (125). May 15, and every other Friday in Spring, sheep and cattle. Sept. 25, for horses and other cattle, cloth, &c. *F.*

Tedford. Monday after Easter Monday, Dec. 6.

Torksey (140). Whit Monday, merchandise goods.

Wainfleet (131). Three miles from *Burgh*. Saturday after May 21, for cattle of all sorts. July 5, Aug. 24, very small, chiefly pleasure. Oct. 24, for rams and other sheep. *S.*

Winteringham. July 14, for horned cattle and goods.

Winterton. July 5, for merchandise goods. Cattle show Tuesday before Palm Sunday, and Sept. 23.

Wragby (144). Holy Thursday, for sheep. Sept. 29, horned cattle. *Th.*

MERIONETHSHIRE.*

[Sends One Member.]

Bala (194). May 14, July 10, Sept. 11 and 28, Oct. 24, Nov. 8, for sheep, horned cattle, and horses. *S.*

Bettus. March 16, June 22, Aug. 12, Sept. 16, Dec. 12, sheep, horned cattle, and horses.

Cnwydy. Oct. 21, sheep, horned cattle, and horses.

Corwen (202). March 12, May 24, July 14, Oct. 7, Dec. 20, for sheep, horned cattle, and horses.

Dinasmouthy (202). Friday before Good Friday, June 2, Sept. 10, Oct. 1, Nov. 13, sheep, horned cattle, and horses. *F.*

Dolgelley (211). Shrove Tuesday, Tuesday before Easter, May 11, July 4, Sept. 20, Oct. 9, Nov. 22, Dec. 16, for sheep, horned cattle, and horses. T.

Festiniog (222). May 24, Friday after Trinity, July 2, Aug. 22, Sept. 25, Oct. 19, Nov. 13, cattle.

Harlech (231). March 4, April 19, Thursday after Trinity, June 30, Aug. 21, Dec. 11, for cattle. *S.*

Llandderfel. Aug. 17, sheep, horned cattle, and horses, Oct. 16.

Llandrillo. Feb. 25, July 5, Aug. 28, Nov. 14, for sheep, horned cattle, and horses.

Llanfaire. Aug. 25, sheep, horned cattle, and horses.

Llanuwchllyn. April 25, June 25, Sept. 22, Oct. 16, Nov. 22, for sheep, horned cattle, and horses.

Peny-street in Trawsfynydd. Aug. 17, Sept. 21, cattle.

Towyn (217). May 13, sheep, horned cattle, and horses, Sept. 14, Nov. 18.

County of MIDDLESEX.**

City of WESTMINSTER.**

[Sends Fourteen Members.]

Beggars Bush (10). Sept. 12, horses and toys.

Brentford (7). May 17, 18, 19, Sept. 12, 13, 14, for horses, cattle, hogs, &c. (By the charter these fairs are for six days, but are seldom kept more than *three.*) *S.*

Edgware. May 1.

Edmonton (7). Sept. 14, 15, 16, three days, for hiring servants, and toys.

Enfield (10). Sept. 23, hiring servants. St. Andrew, Nov. 30, horses, cows, and cheese. *S.*

Hounslow (9). Trinity Monday, Monday after Sept. 29, for horses, cattle, and sheep. Cattle market.

LONDON****. Old St. Barthol. Sept. 4, for toys, shows, &c. Smithfield market for cattle, sheep, horses, &c. every Monday and Friday; for hay, every Tuesday, Thursday, and Saturday.

Southall (9). Cattle market. *W.*

Staines (16). May 11, for horses and cattle. Sept. 19, statute, for onions and toys. *F.*

Twickenham (10). Holy Thursday, Monday and Tuesday before Michaelmas.

Uxbridge (15). March 25, statute. July 31, Sept. 29, for hiring servants only. Oct. 10, for horses, cows, and sheep. *Th.*

Walham Green. July 24.

MONMOUTHSHIRE.**

[Sends Three Members.]

Abergavenny (145). May 14, for lean cattle and sheep. June 24, first Tuesday after Trinity, linen and woollen cloth. Sept. 25, hogs, horses, and flannels. Nov. 19. *T.*

Caerleon (151). Second Monday in Feb., May 1, July 20, Sept. 21, cattle. *Th.*

Castletown. May 6, July 25, Nov. 26, for cattle.

Chepstow (131). Friday in Whitsun week, for horned cattle. Saturday before June 23, for wool. Aug. 1, Friday se'nnight after St. Luke, Oct. 18, for horned cattle. Last Monday in the month, ditto. *S.*

Christchurch, near *Caerleon.* Nov. 29, for cattle, &c.

Crismond, near *Abergavenny.* April 4, Aug. 10, Oct. 9, for cattle, &c.

Magor. Nov. 15, for horned cattle.

MONMOUTH* (129). April 18, Whit Tuesday, June 18, wool. Sept. 4, ditto. Nov. 22, horned cattle, fat hogs, and cheese. *S.*

Newport (147). Holy Thursday, Whit Thursday, Aug. 15, Nov. 6, for cattle. Third Monday in the month, cattle and sheep. *S.*

Pontipool (150). April 22, July 5, Oct. 10, for horses, lean cattle, and pedlary. Last Monday in the month, ditto. *S.*

Trullick, five miles from *Monmouth.* Horses, cattle, sheep, and pigs.

Usk (144). April 20, Monday after Trinity, Oct. 29, for horses, lean cattle, and pedlary. *M.*

MONTGOMERYSHIRE.*

[Sends Two Members.]

Llanidloes (190). First Saturday in April, May 11, July 17, first Saturday in Sept., Oct. 28, sheep, horned cattle, and horses. *S.*

Llanvylling (186). Wednesday before Easter, May 24, June 28, Oct. 5, for sheep, horned cattle, and horses. *T.*

Machynlleth (205). First Wednesday in March, May 16, June 16, July 9, Sept. 18, Nov. 25, for sheep, horned cattle, and horses. M.

MONTGOMERY* (168). March 2 and 3, first Thursday in March, Saturday before Good Friday, first Thursday in May, June 7, Sept. 4, Oct. 22, Nov. 14, sheep, horned cattle, and horses. *T.*

Newtown (176). First Monday and Tuesday in Feb., last Tuesday in March, first Tuesday in May, June 24, last Tuesday in August, Oct. 22, Dec. 16, for sheep, horned cattle, and horses. *T.*

Poole. Second Monday in March, Monday before Easter, June 5, first Monday after July 10, Sept. 12, Nov. 16, sheep, horned cattle, and horses. *M.*

County of NORFOLK.**

[Sends Twelve Members.]

Acle. Midsummer day.

Aldeburgh. June 21, for ordinary horses, and petty chapmen.

Attleborough (94). Thursday before Easter, Thursday after Holy Thursday, Aug. 15, cattle and toys. *Th.*

Aylsham (121). March 23, last Tuesday in Sept., for lean cattle, ordinary horses, and petty chapmen. Oct. 6, cattle. *S.*

Banham (93). June 22, for horses and toys.

Briston. May 26, Oct. 11.

Broomhall. Monday after Ascension day, St. Andrew's day, Nov. 30, for petty chapmen.

Brumhill. July 7, horses and toys.

Burnham (126). Easter Monday, for cheese, &c. Aug. 1, for horses, &c.

Castle-acre. May 1, Aug. 5, for toys, &c.

Cawston, near *Aylsham* (114). Feb. 1, last Wednesday in April and Aug., for sheep and petty chapmen. *T.*

Cley (125). Last Friday in July, for horses, &c.

Coltishall. Whit Monday, for petty chapmen.

Cressingham-magna. Aug. 12, for horses and toys.

Cromer (130). Whit Monday, for petty chapmen. *S.*

Dereham, East (102). Thursday and Friday before Old Midsummer, and ditto before New Michaelmas, cattle, sheep, and toys. *F.*

Diss (90). Last Friday in July. Nov. 8, for cattle and toys. *F.*

Downham (84). May 8, and Nov. 13. *S.*

Elmham. (107). April 5, for horses, cattle, and petty chapmen.

Fakenham (108). Whit Tuesday. Large market on Thursday.

St. Faith's, near *Norwich.* Oct. 17, a large fair for lean cattle.

Feltwell. Nov. 20, for toys, &c.

Fincham. March 3, for horses and toys. Aug. 9, show of horses.

Forncett. Sept. 11, for toys, &c.

Foulsham (111). Easter Tuesday, for petty chapmen, first Tuesday in May. *T.*

Frettenham. First Monday in April, for petty chapmen.

Fring (120). May 21, Dec. 11, for horses, &c.

Gaywood (97). June 22, horses, &c. at Gaywood. Oct. 17, cheese, kept at Lynn custom-house-quay.

Gissing. July 25, for toys and cattle.

Gorlestone, near *Yarmouth* (121). See Gorlestone, p. 67.

Gressinghall. Dec. 6, for toys, &c.

Harleston (100). July 5, Sept. 9, for horses, cattle, sheep, and petty chapmen. Nov. 28, one month for Scotch cattle.

Harling, East (93). May 4, for cattle and toys. Tuesday after Sept. 13, Oct. 24, for sheep and toys. *T.*

Harpley. July 24, for horses, &c.

Hempnall. Whit Monday, for horses, cattle, and sheep. Dec. 11, for hogs and petty chapmen.

Hempton. Whit Tuesday, Nov. 16, horses and cattle.

Hingham (98). March 7, Whit Tuesday, Oct. 2, for toys, &c. *S.*

Hitcham. June 26, Aug. 3, for horses, &c.

Hockham. Easter Monday, a small toy fair.

Hockwold. July 25, for toys.

Holt (120). April 25, Nov. 25, for horses, &c. *S.*

Horning. Monday after Aug. 2, for ordinary horses and petty chapmen.

Ingham. Monday after Whit Monday, horses and petty chapmen.

Kenninghall, near *Harleston* (90). July 18, Sept. 30, for cattle and toys.

Kipton Ash. Sept. 4, for sheep.

Litcham (92). Nov. 1, for toys.

Loddon (113). Easter Monday, petty chapmen. Monday after Nov. 21, horses and hogs. *F.*

*Lynn, King's*** (97). Feb. 14, wearing apparel, and all sorts of goods from London; lasts six days by charter.

A week after Old Michaelmas for cheese; last two days. *T. S.*

Magdalen Hill, near *Norwich*. Aug. 2, cheese.

Martham, near *Yarmouth*. First Tuesday and Wednesday in May, cattle.

Massingham. Tuesday before Easter, and November 8, for horses, &c.

Mattishall. Tuesday before Holy Thursday, for toys, commonly called the Gant.

Methold (84). April 23, for cattle and toys. *T.*

New Buckenham (95). Last Saturday in May, for cheese and cattle. Last Saturday in November, for cheese and toys. *S.*

North Walsham (124). Wednesday before Holy Thursday, cattle and petty chapmen. *Th.*

Northwould. Nov. 30, for cattle and toys.

NORWICH** (109). Day before Good Friday, Easter Monday and Tuesday, Whit Monday and Tuesday, horses, sheep, lambs, and petty chapmen. *W. F. S.*

Oxborough, near *Methold*. March 25, for horses and toys.

Pulham St. Mary Magdalen. May 8, for cattle, sheep, and petty chapmen.

Reepham (111). June 29, for ordinary horses, and petty chapmen. *S.*

Rudham (110). May 17, Oct. 13, for horses, &c.

Scole (92). Easter Tuesday, for horses and toys.

Scottow, near *Worstead*. Easter Tuesday, for horses and petty chapmen.

Seeching, near *Downham*. Fortnight markets, Friday, cattle and sheep on Tuesday.

Shouldham. September 19, October 10, for cattle and toys.

Southrepps (129). Tuesday fortnight after Whit Monday, for cattle, horses, and petty chapmen.

Sprowston (111). Aug. 2, cattle, cheese, leather, candle-rushes, and pedlary.

Stoke (88). Dec. 6, for horses and toys.

Stow-bridge. Saturday after Whit Sunday, a great fair for all sorts of goods and horses.

Swaffham (93). May 12, for sheep, cattle, and toys July 21, Nov. 3, for cattle and toys. S.

*Thetford*** (80). May 14, Aug. 16, Sept. 25, for cheese, cattle, and toys. *S.*

Walsingham (114). Whit Monday, for pedlary and horses.

Walton (91). July 10, Oct. 10, Nov. 4, cattle, sheep, &c. *W.*

Weasenham (102). Jan. 25, for toys.

Worstead (123). May 12, for cattle, horses, and petty chapmen. *S.*

Wymondham (100). Feb. 12, May 16, Sept. 29, for horses, lean cattle, and petty chapmen. *F.*

*Yarmouth*** (124). Friday and Saturday in Easter week, for petty chapmen. *W. S.*

NORTHAMPTONSHIRE.****

[Sends Eight Members.]

Boughton Green (71). June 24, 25, 26, for timber, poles, ladders, coopers' ware, turnery, brasiery, china, birch, besoms, rakes, forks, scythe-hones, leather bottles, cabinet, and all sorts of other goods; a large fair for ready made clothes, hats, and stockings. The last day a small horse fair.

Brackley (64). Wednesday after Feb. 25, horses, cows, and sheep. April 19, for horses, cows, and sheep. Wednesday after June 22, Wednesday after Oct. 11, horses and cows, and hiring servants. Dec. 11, horses, cows, and sheep. *W.*

Brigstock (79). April 25, horses and horned cattle. September 4, sheep, brass, and pewter. Nov. 22, black hats, boots, shoes, and pedlary.

Brixworth (72). Whit Monday, for cloth of all sorts, hardware, and toys.

Daventry (72). First Monday in January and last Monday in Feb., Easter Tuesday, for horses and horned cattle. June 7, for swine and all sorts of goods. August 3, horned cattle, horses, and sheep. Sept. 23, Oct. 2, for cattle, cheese, onions, &c. Oct. 27 (called Ram Fair), for sheep, chiefly. *W.*

Fotheringay (84). Third Monday after July 6, for horses.

Higham Ferrars (65). Tuesday before Feb. 5, March 7, or leap year, March 6, Thursday before May 12, June 28, Thursday before Aug. 5, horses and horned cattle. Oct. 11, horses, horned cattle, sheep, and hogs. St. Catherine, Dec. 6, horses, horned cattle, and sheep. *S.*

Kettering (74). Thursday before Easter, Friday before Whit Sunday, Thursday before Oct. 11, for horses, horned cattle, sheep, hogs, and pedlary. Thursday before Dec. 21. *F.* Fortnight market, sheep and cattle. *S.*

King's Cliff (85). Oct. 29, for cheese, homespun linen, and turner's ware.

NORTHAMPTON** (66). Feb. 20, horses, horned cattle, and toys. April 6, May 4, June 19, Aug. 5, all great horse fairs. Aug. 26, all sorts of merchandise, and a great fair for cattle. Sept. 19, chiefly cheese and sheep. First Thursday in Nov. (*toll free*), November 28, Dec. 19, all sorts of cattle. *S.*

New Inn Road. Oct. 3, statute.

Oundle (77). Feb. 25, Whit Monday, Aug. 21, for horses, sheep, and a few cows. Oct. 12, all sorts of stock and cheese. *S.*

PETERBOROUGH** (81). July 10, Oct. 2, for horses, stock of all sorts, and wrought timber. *S.*

Rockingham (84). Sept. 25, horses, cows, sheep, and hogs, pewter, black hats, and cloths. *Th.*

Rowell, or Rothwell (78). Trinity Monday, for horses, horned cattle, and pedlary, all the week, and leather the last day only. *M.*

Thrapstone (75). First Tuesday in May, Aug. 5, for pedlary, shoes, &c., and hiring harvest-men; and first Tuesday after Michaelmas, a large market. *T.*

Towcester (61). Shrove Tuesday, May 12, Oct. 29, all sorts of cattle and merchandise. *T.*

Weldon (84). First Thursday in February, May, August, and November, for brass, pewter, hats, linen, and woollen cloth. *W.*

Wellingborough (69). Easter Wednesday, horses and hogs. Whit Wednesday, horses, horned cattle, and sheep. Oct. 29, ditto and cheese. *W.*

West Haddon (77). May 2, for hats, hardware, and cloth.

Yardley (55). Whit Tuesday, for horned cattle and horse-furniture.

NORTHUMBERLAND.****

[Sends Ten Members.]

Allentown (266). May 10, Nov. 14, for horned cattle, horses, linen-cloth, green and dry hides.

Alnwick (308). Palm Sunday-eve, for shoes, hats, and pedlary. May 12 (if on Sunday, the Saturday before), horned cattle, horses, and pedlary. Last Monday in July, horned cattle, horses, linen, and woollen cloth. First Tuesday in Oct. horned cattle, horses, and pedlary. Oct. 28, cattle. Saturday before Christmas-day, shoes, hats, poultry, and woollen cloth. (August 1, Guild.) Statute fair first Saturday in Nov. *S.*

Belford (322). Tuesday before Whit Sunday, Aug. 23, for black cattle, sheep, and horses. *Th.*

*Berwick*** (337.) Friday in Trinity week, for black cattle and horses. *W. S.*

Billingham (298). Saturday after Sept. 15, for horned cattle, sheep, linen and woollen cloth. *T. S.*

Ellesdon (305). Aug. 26, for horned cattle, sheep, linen, and woollen cloth. *T.*

Haltwistle (314). May 14, Nov. 22, for horned cattle, chiefly, few horses or sheep, linen, woollen, and Scotch cloth. *T.*

Harbottle, near *Rothbury.* Sept. 19, for horned cattle, great quantities of linen and woollen, and Scotch cloth. *T.*

Hexham (283). Aug. 5, Nov. 8, for horned cattle, sheep, hogs, pedlary, linen and woollen cloth of all sorts. *T.*

*Morpeth** (292). Wednes. Thurs. and Friday se'nnight before Whitsun. (Wed. for horned cattle, Thurs. for sheep, Friday for horses, &c.) Wed. before July 22, for a few horned cattle, a very small fair. *W.*

NEWCASTLE** (276). Aug. 12, nine days, Oct. 29, nine days, for horned cattle, sheep, and hogs; the first three days, cloth, woollen, and various other goods to the end. Nov. 22, town fair. *T. S.*

North Shields. Last Friday in April, first Friday in Nov., for cattle and all other goods.

Ovingham. April 26, for swine, fat and lean. Oct. 26.

Rothbury (304). Friday in Easter week, Whit Monday, Oct. 2, All Saints, Nov. 1, horned cattle, linen and woollen cloth.

Saint Ninian, near *Fenton*. July 14, for hogs, linen and woollen cloth. Sept. 27, for black cattle and sheep.

Stagshawbank. Whitsun Eve, for horned cattle, horses, and sheep. July 4, for hogs, linen and woollen cloth from Scotland.

Stamfordham. Second Thurs. in April, Aug. 15, if a Thurs., if not, Thurs. after, for horned cattle and swine.

Tynemouth.* First Tuesday in July.

Warkworth, near *Alnwick*. St. Mark, April 25, if on Thurs., if not, Thurs. before, for hats, shoes, some pedlary, linen and woollen cloth. Old Michaelmas, if on Thurs., if not, Thurs. before; Nov. 22, for horned cattle, shoes, hats, and pedlars' goods. *Th.*

Weelwood-bank, near *Wooler*. Whit Tuesday, for black cattle, sheep, horses, and mercantile goods.

Whittingham. Aug. 24, for black cattle, horses, and mercantile goods.

Wooler (323). May 4, Oct. 17, for cattle, horses, sheep, and mercantile goods. *Th.*

NOTTINGHAMSHIRE.**

[Sends Eight Members.]

Bingham (124). Feb. 9, 10, 11, 12, for horses of the strong kind. First Thursday in May, for a show of horses, horned cattle, sheep, and swine; Whit Thursday, May 31, Nov. 8 and 9, chiefly foals and hogs. *Th.*

Blyth (151). Holy Thursday, for cattle and horses. Oct. 20, for sheep and swine. *W.*

Dunholm. Aug. 12, for cattle and merchandise.

Edwinstone. Oct. 29, for cattle, horses, and swine.

Gringeley, near *Gainsborough*. Dec. 12, for cattle, and merchandise, particularly boots and shoes.

Lenton, near *Nottingham*. Wed. in Whitsun week, Martinmas, Nov. 11, for horned cattle, sheep, and hogs.

Mansfield (139). First Thurs. in April, July 10, for horned cattle and hogs. This is lately set up, and is called a meeting, having no charter for a fair on that day. Second Thursday in Oct., for horses and cheese. *Th.*

Marnham. Sept. 12, for horses, horned cattle, swine, and merchandise.

*Newark*** (121). Friday in Midlent, May 14, Whit Tuesday, Aug. 2, and every other Wednesday, for cattle and sheep. Nov. 1, for horses, cattle, sheep, pigs, linen and woollen cloth. Monday before Dec. 11, horses, cattle, sheep, and pigs. *W.*

NOTTINGHAM** (124). Friday after January 13, March 7 and 8, Thursday before Easter, horses and horned cattle. Oct. 2, 3, 4, ditto, a great fair for cheese, and all sorts of goods. *W. F. S.*

Ollerton (137). May 1, cattle, sheep, and pedlary. Sept. 27, hops.

*Retford*** (140). March 23, Oct. 2, horses and beasts. *S.*

Southwell (129). Whit Monday, for horses, horned cattle, sheep, swine, and merchandise. *S.*

Tuxford (134). May 12, cattle, sheep, pigs, and millinery, Sept. 25, 28, hogs. *M.*

Warksop (143). March 31, a few cattle. Oct. 14, for cattle, horses, and pedlary. *W.*

Warsop (144). Monday before Whit Monday, Nov. 17, for cattle and horses.

OXFORDSHIRE.***

[Sends Nine Members.]

Bampton (70). March 26, and August 26, for horses and toys. *W.*

*Banbury** (73). Thursday after Jan. 18, horses, cows, and sheep. First Thurs. in Lent, ditto, and fish. Second Thurs. before Easter, cattle and sheep. Holy Thursday, Thurs. and Friday in Trinity week. Aug. 13, horses, cows, and sheep. Thursday after Old Michaelmas, hogs and cheese, and hiring servants. Oct. 30, second Thursday before Christmas, cheese, hops, and cattle. *Th.*

Bicester (55). Friday in Easter week, Whit Monday, first Friday in June, Aug. 5, Dec. 17, for horses, cows, sheep, pigs, wool, toys, &c. Friday after old St. Michael, Oct. 10, for hiring servants. *F.*

Binford. Last Saturday in April.

Burford (73). Last Saturday in April, cattle and sheep. July 5, for horses, sheep, cows, and small ware. Sept. 25, for cheese and toys. *S.*

Charlbury (69). Jan. 1, second Frid. in Lent, second Friday after May 12, except it fails on a Friday, and then the Friday following, for cattle of all kinds. Oct. 10, for cheese and cattle of all kinds. *F.*

Chipping-Norton (74). March 7, May 6, last Friday in May, July 18, Sept. 4, Oct. 3, statute. Nov. 8, last Friday in Nov., for horses, cows, sheep, lambs, leather, and cheese. *W.*

Deddington (70). Aug. 10, for horses and cows. Saturday after Old St. Michael, Oct. 10, statute fair. Nov. 22, for horses, cows, and swine. *S.*

Dorchester (49). Easter Tuesday, for pleasure.

Henly (35). March 7, chiefly horses. Holy Thursday, for sheep only. Thursday after Trinity Sunday, for horses, &c. Thursday se'nnight before Oct. 10, for cheese. *W. F.* and *S.*

Hook-Norton. Second Tuesday after May 12, Nov. 28, for horses and cows.

Nettlebed (40). Monday after St. Luke, October 18, Tuesday se'nnight after Whitsuntide, small fairs, chiefly toys, &c.

OXFORD** (54). May 3, Monday after St. Giles, Sept. 1, and Thursday before New Michaelmas, for toys and small ware. *W. S.*

Stoken-Church (36). July 10, horses.

Thame (45). Easter Tuesday, for all sorts of cattle. Old Michaelmas, Oct. 10, for horses and fat hogs, and for hiring servants. New fairs, Tues. before Whit Sun., and first Tues. in Aug. for cattle and wool. *T.*

Watlington (46). April 5, and Saturday before Oct. 10, cattle and hiring servants. *S.*

Wheatly (48). Sept. 29, cattle, and hiring servants.

Witney (66). Thursday in Easter week, for cattle of all sorts. Thursday after July 9, Aug. 24, Thursday following the Sunday after Sept. 8, Thursday before Oct. 10, and Thursday after Dec. 1, for ditto, and cheese. *Th.*

Woodcot, near *Henley* (45). August 2, and Monday after Nov. 11, sheep, &c.

*Woodstock** (63). Feb. 6, April 5, cheese, cattle, and sheep. Tuesday in Whitsun week, for pleasure, hardware, horses, &c. Aug. 2, cherries, &c. Oct. 2, a great fair for cheese. Tuesday after Nov. 1, cattle, sheep, and cheese. Dec. 17, fat hogs and other cattle. Tuesday after Candlemas day, a very large market for cattle. *T.*

PEMBROKESHIRE.*

[Sends Three Members.]

Camrass. Feb. 13, Nov. 12, cattle, horses, sheep, &c.

Eglwyswrw. Ascension day, first Monday after Nov. 22, for cattle, horses, sheep, &c.

*Haverfordwest** (266 by Bristol, 251 by Gloucester and Abergavenny). Old Lady day, April 14, May 12, Ascension day, O. S. June 12, July 18, Sept. 4, Sept. 24, October 18, for cattle, horses, sheep, &c. *T. S.*

Kilgarran (238). Aug. 21, Nov. 12, for cattle, horses, and pedlary; a large fair. *W.*

Lawaden. May 29, Nov. 22, for cattle, horses, sheep, &c.

Maenclochog. May 22, for sheep, a few cattle, &c.

Mathry. Oct. 10, for cattle, horses, and pedlary.

Narberth (255). March 24, June 4, July 5, Sept. 26, Oct. 26, Dec. 11, for cattle, horses, and sheep. *W.*

Newport (250). June 27, cattle, horses, and sheep. *S.*

PEMBROKE* (250). April 12, May 14, Trinity Monday, July 10, Sept. 25, cattle, horses, sheep, and cloth. *S.*

Tenby (244). Whit Tuesday, May 14, July 20, Oct. 2, Dec. 4, cattle, horses, and sheep. *W. S.*

Wiston (235). Nov. 8, for cattle, horses, and sheep. *S.*

RADNORSHIRE.*

[Sends Two Members.]

Howey. Saturday before Feb. 13, Saturday before May 12, Saturday before Trinity Sunday, and Saturday before Nov. 12, sheep, horned cattle, and horses.

Knighton (158). Saturday after the first Monday in March, Thursday before Easter, May 17, Aug. 8, Oct. 2, last Thursday in Oct., Thursday before Nov. 12, sheep, horned cattle, and horses. *Th.*

New Radnor. First Tuesday after Trinity, Aug. 14, Oct. 25.

Pain's Castle. May 12, Sept. 22, Dec. 15, for sheep, horned cattle, and horses.

Pen-y-Pont, or *Bridgend* (168). May 12, Sept. 11, Oct. 26, for sheep and horned cattle.

Presteign (151). May 9, June 20, Dec. 11, for sheep, horned cattle, and horses. *S.*

RADNOR* (159). Tuesday before Holy Thursday, first Tuesday after Trinity, Aug. 14, Oct. 28, for sheep. Oct. 29, sheep, horned cattle, and horses. *S.*

Rhayador (188). Aug. 6, and 27, Sept. 26, the first Wed. after Oct. 10, Dec. 3, commonly called Dom Fair, for sheep, horned cattle, and horses. *W.*

RUTLANDSHIRE.**

[Sends Two Members.]

Okeham (96). March 15, for horned cattle and sheep. Second Saturday in April, cattle. May 9, ditto, and a show of stone-horses. Saturday in Whitsun week, Saturday after Oct. 10, Nov. 19, Dec. 15, cattle and sheep. Sept. 8, 9, for ditto and swine. *S.*

Uppingham (89). March 7, July 7, for horses, horned cattle, and coarse linen cloth. *W.*

SHROPSHIRE.****

[Sends Twelve Members.]

Albrighton (157). First Monday in March, May 23, last Monday in June, for horned cattle, sheep, and swine at the proper season.

Battlefield. Aug. 2, for horned cattle and sheep.

Bishop's Castle (160). Friday before Feb. 13, Friday before March 15, first Friday after May day, July 5, Sept. 9, Nov. 13, for sheep, horned cattle, and horses. The day preceding the last three fairs is for sheep and pigs. *F.*

*Bridgenorth*** (139). Thursday before Shrove-tide, horned cattle, horses, sheep, hops, cheese, wick, yarn, linen and woollen cloth. May 1, June 30, ditto, and sheep's wool, considerable. Aug. 2, ditto, and lamb's wool. Oct. 29, horned cattle, horses, sheep, salt, butter, and cheese. Dec. 15. *S.*

Broseley, near *Colebrook-dale* (146). Last Tuesd. in April, Oct. 29. *W.*

Cleobury Mortimer (137). April 21, June 11, Oct. 27, for horned cattle, sheep, and pigs. *Th.*

Clunn (26 m. from *Shrewsbury*). Whit Monday, Nov. 22, for sheep, horned cattle, and horses.

Ellesmere (176). First Tuesday after Feb. 2, third Tuesday in April, Whit Tuesday, August 26, Nov. 14, for horses, sheep, and horned cattle. *T.*

Hales Owen (125). Easter Monday, for horses, toys, &c. Whit Monday, horses, cattle, sheep, and cheese. ***M.***

Hodnett (135). May 15, and Oct. 20, inconsiderable fairs.

Llanymynech (5 m. from *Oswestry*). March 12, May 29, Sept. 24, for sheep, horned cattle, and horses.

*Ludlow*** (142). Monday before Feb. 13, and Tuesday before Easter, Wednesday in Whitsun week, horned cattle, horses, woollen and linen cloth, and pigs. August 21, Sept. 28, Dec. 6, ditto, hops, and fat hogs. *M.*

Madeley. Last Tues. in Jan., May 29, second Tues. in Oct.

Market Drayton (160). Wed. before Palm Sunday, Wed. before June 22, Sept. 19, Oct. 24, for horned cattle, horses, sheep, hempen and woollen cloth, and pigs. ***W.***

Newport (140). First Tuesday in Feb., Saturday before Palm Sunday, May 28, July 27, for horned cattle, horses, and sheep. Sept. 25, cattle, sheep, and hogs. Dec. 10, ditto, and fat cattle. When the 10th happens on a Sunday, it is kept on Saturday, the 9th.

Oldbury. June 6, Oct. 3.

Oswestry (180). Third Wednesday in Jan., March 15, for horned cattle, horses, sheep, pigs, home-made linen cloth, &c. Great Fair, May 12, ditto and pedlary, particularly oxen. Wednesday before June 24, ditto. August 15, ditto. Wednesday before Michaelmas day, ditto. Dec. 10, ditto, firkin-butter. *W.*

Powderbatch. Sept. 27, for horned cattle, horses, and sheep.

Ruiton. July 5, horned cattle, horses, and sheep.

St. Kenelm's. July 28, for cheese.

Shiffnal (143). First Monday in April, Aug. 5, for horned cattle, horses, sheep, and swine. Nov. 22, for ditto and hops. *F.*

SHREWSBURY** (156). Feb. 28, horned cattle, horses, &c.; if February 28 happens on a Sunday, then the day before. Saturday after March 15, Wednesday after Easter week, Wednesday before Whit Sunday, for horned cattle, considerable; horses, sheep, cheese, and linen cloth. July 3, August 12, horned cattle, horses, pigs, cheese, linen, sheep, and lamb's wool. Oct. 2, Dec. 12, horned cattle, horses, sheep, pigs, butter, cheese, and linen: and the second Tuesday and Wednesday in every month. *W. F. S.*

Stretton-church (159). March 8, May 14, Sept. 25, for horned cattle, horses, and sheep. *Th.*

Ware. March 6.

Wattlesbury. Aug. 5, horned cattle, horses, and sheep.

Wellington. March 29, June 22, Sept. 29, Nov. 17, for horned cattle, horses, sheep, and swine. *Th.*

Wem (175). March 1, May 6, Holy Thursday, for horned cattle, horses, sheep, linen, and flax-seed. June 29, Nov. 22, for horned cattle, horses, linen, cloth, pigs, and swine. *Th.*

*Wenlock*** (148). March 12, May 12, cattle, horses, and sheep. July 5, sheep. Oct. 17, Dec. 4, horned cattle, horses, sheep, pigs, and swine. *M.*

Westbury. Aug. 5, for sheep, horned cattle, and horses.

Whitchurch (161). Second Friday in April, Whit Monday, October 28, for sheep, horned cattle, horses, swine, flaxen and hempen cloth, and some woollen. *F.*

SOMERSETSHIRE.****

[Sends Fifteen Members.]

Ashbrittle. Last Mon. in Feb., third Mon. in Oct., for cattle.

Ashill (140). Easter Wednesday, first Wednesday after Sept. 12, for cattle of all sorts, and pedlary.

Axbridge (130). Feb. 3, March 25, for cattle, sheep, cheese, and toys. *F.*

Backwell. Sept. 21, for cattle, sheep, and colts.

Begborough. May 23.

Bagbor-West. May 12, for cattle of all sorts.

Banwell. Jan. 18, July 18, for cattle, sheep, and cheese.

BATH** (107). Feb. 3, June 29, for cattle. *W. S.*

Binegar. Whit Monday, all sorts of cattle. Whit Tuesday, cloth and horses. Whit Wednesday, sheep. Whit Thursday, horses.

Bishop's Lydeard. March 25, for bullocks, horses, and sheep. Sept. 8, for all sorts of toys.

Blagdon (5 m. from *Taunton*). Last Friday in Aug., for bullocks, horses, sheep, and all sorts of toys.

Bruton (110). April 23, Sept. 19, for cattle. *S.*

*Bridgewater*** (139). Second Thurs. in Lent, June 24, Oct. 2, 3, Dec. 28, for cattle, and all sorts of goods. T. S.

Bristol** (119). March 1, Sept. 1, last ten days each, for most sorts of goods. A market for cattle every Thursday. *W. F. S.*

Broadway. Sept. 14, cattle and pedlary.

Bromfield. Nov. 13, for cattle, hats, and pewter goods.

Buckland. Oct. 10, for cattle and cheese.

Buckland St. Mary (139). Sept. 21 and 22, for horses the first day, and bullocks the second.

Burnham. Trinity Monday, cattle, horses, and sheep.

Castle-Cary (116). Tuesday before Palm Sunday, May 1, Whit Tuesday, for bullocks and sheep. *T.*

Chard (140). The first Wed. in May, Aug., and Nov., for cattle of all sorts, and pedlary. *M.*

Cheddar (128). May 4, Oct. 29, for cattle, sheep, and horses.

Chisselborough. Last Thursday in Oct., for cattle of all sorts, cheese, hops, and pigs.

Cock-Hill. Jan. 8, for cattle of all sorts.

Comb St. Nicholas. June 18, Wednes. after Dec. 11, for bullocks, horses, and sheep.

Congersbury (12 m. from *Bristol*). Sept. 14, cattle and horses.

Crewkerne (132). September 4, for horses, bullocks, linen-drapery, cheese, and toys. *S.*

Crowcomb. First Friday in May, Monday after August 1, Oct. 28, for cattle and drapery. *T.*

Curry-Revel (130). Monday after Lammas, Aug. 5, for cattle and sheep.

Dulverton (166). July 10, Nov. 8, for cattle. *S.*

Dundry, near *Bristol.* September 12, for cattle, sheep, and hogs.

Dunster (160). Whit Monday, for pedlars. *F.*

East-Brent. Aug. 26, for cattle, horses, and sheep.

Freshford. Sept. 6, for cheese.

*Frome** (104). Feb. 24, when on a Saturday, kept the Monday following. July 22, for cattle and cheese. Sept. 14, cheese. Nov. 25, cattle and cheese. *W. S.*

Glastonbury (136). Sept. 19. This is usually called *Tor* fair, for horses and fat cattle. Oct. 11. *T.*

Hinton St. George. April 23.

Holloway. May 14, for cattle.

Huntspill (146). June 29, for cattle and sheep.

Ilminster (134). Last Wednesday in August, for horses, bullocks, pigs, sheep, cheese, &c. S.

Ilchester (122). Monday before Palm Sunday, July 2, Aug. 2, all sorts of cattle. *W.*

Keynsham (113). March 24, April 26, Aug. 15, cattle and cheese. *Th.*

Kilmington (102). Monday after Aug. 24.

King's-Brumpton. May 26, Thurs. se'nnight after Oct. 10, for cattle.

Langeridge. Aug. 2, for cattle.

Langport (128). Monday before Sept., for fat cattle. Second Wednesday in Aug., last Monday but one in Sept., for fat cattle, and sucking colts. Last Monday in Nov., for fat cattle, hogs, and sheep. *S.*

Lansdown. Aug. 10, cattle, cheese, and toys.

Lidford-Green (118). Holy Thursday, Aug. 12, for all sorts of cattle.

Limpsham. April 25, for cattle and cheese.

Mark. Tuesday before Whit Sunday, Monday before Aug. 20, Sept. 15, for horses and cattle.

Martock. Aug. 21, for hogs and pedlars' ware.

Mells. Monday after Trinity Monday, for all sorts of cattle, cheese, and toys. Sept. 29.

Midsummer Norton. April 25.

Milbourne Port (114). June 5, Oct. 28, for a few cattle and toys.

Milverton (152). Easter Tues., July 25, Oct. 10, for cattle. *F.*

Minehead (162). Wednesday in Whitsun-week, for pedlars' ware. *W.*

Montacute (126). May 13, for leather, sheep, and cattle.

Moorlinch. Aug. 20, for all sorts of cattle.

North Curry (139). First Tuesday in Sept., bullocks, sheep, and toys. *T.*

North Petherton (141). May 1, for shoes and toys. Monday before Nov. 13. *T.*

Nunny (107). Nov. 11, for cattle.

Otterford, near *Wellington.* Last Wed. in Nov., for bullocks, horses, sheep, and all sorts of linen and woollen.

Pensford (116). May 6, for cattle, sheep, and horses. Nov. 8, for sheep and horses. *T.*

Philip's Norton (104). March 21, for cattle and cloth. March 27, for cloth. May 1, a great fair for cloth, &c. Aug. 29. *Th.*

Porlock (168). Thursday before May 12, Thursday before Oct. 10, Thursday before Nov. 12, for cattle. *Th.*

Portbury. Whit Monday, for cattle and sheep.

Priddy. Aug. 21, 22, for oxen, horses, and sheep.

Queen Camel. June 1, Oct. 25, for all sorts of cattle.

Redlinch. June 29, for oxen and sheep.

Road (103). Monday after Aug. 29, for cattle and cheese.

Rushton. Whit Monday, for bullocks and toys.

Saint Decumans. Aug. 24, Sept. 16, for cattle and all sorts of goods.

Shepton Mallett (115). Friday in Whitsun week, Aug. 8, for all sorts of cattle and cheese. *F.*

Snowdon. Thursday in Whitsun week.

Somerton (126). Last Monday in Jan., Palm Tuesday, Tuesday three weeks after ditto, Tuesday six weeks after ditto, Tuesday nine weeks after ditto, Nov. 8, all sorts of cattle. *T.*

South Brent. Second Monday in July and Oct., for cattle, horses, and sheep.

South Petherton (129). July 6, for cattle, lambs, &c. *T.*

Stanford. June 11, Sept. 28, for horses, bullocks, sheep, lambs, and wool.

Stavordale. Aug. 5, for bullocks and hogs.

Stoford. June 11, Sept. 28.

Stogursey. Sept. 12, for cattle and sheep.

Stoke Gomer (152). April 25, Aug. 1, bullocks and sheep.

Stoke under Hampden. May 6, all sorts of cattle and pedlary.

Stowey (147). Sept. 7, for cattle and toys. *T.*

Sticklebridge. Friday before Holy Thursday, Wednesday after Oct. 10, for cattle.

*Taunton*** (145). June 17, for bullocks and horses. July 7, three days, the first day bullocks and horses; pedlary and confectionary the rest. If July 7 falls on a Saturday, kept on Monday. *W. S.*

Ubley. Oct. 4, for cattle, hogs, and cheese.

Watchet (155). Sept. 17, for cattle, &c. *S.*

Wedmore. Aug. 5, for cattle and sheep, last Monday in September.

Wellington (152). Thursday before Easter, Thursday before Whit Sunday, for cattle. *Th.*

Wellow. May 20, Oct. 17, for cattle.

WELLS** (120). Jan. 14, May 30, July 5, Oct. 21 and 25, Nov. 17 and 30, oxen, horses, sheep, and hogs. *W. S.*

Weston Zoyland. Sept. 9, for all sorts of cattle.

Whitedown (135). Whit Mon. and Tues., bullocks and horses

Williton. Trinity Monday, for hardware and toys.
Winsham. Wednesday in Whit week.
Wincanton (112). Easter Tuesday, and Sept. 29. *W.*
Wiveliscombe (156). Last Tuesd. in Feb., ditto March, May 12, Sept. 25, for cattle. *T.*
Woollavington. Oct. 18.
Wootten Courtney. Sept. 19, for cattle.
Yarlington, near *Bath.* Aug. 26, lean horses, cattle, and sheep.
Yeovil (122). June 28, for horses, bullocks, sheep, lambs, hogs, and wool. Nov. 17, for horses, bullocks, sheep, and lambs. If Friday, Saturday, or Sunday, then held on Monday.

STAFFORDSHIRE.****

[Sends Sixteen Members.]

Abbot's Bromley (130). Tuesday before Midlent Sunday, May 22, Sept. 4, for horses and horned cattle. *T.*
Barton-Underwood. May 3, for cattle and sheep. Nov. 28, if Sunday, Saturday before, for cows.
Bentley (157). Whit Wednesday and July 31. *Tu.*
Brewood (130). Sept. 19, for horses and cattle. *T.*
Burslem (158). Feb. 24, April 14, June 28, Oct. 13, Dec. 26, cattle and horses.
Burton on Trent (124). Candlemas day, April 5, for horned cattle and horses. Holy Thursday, for horned cattle. July 16, of no note. Sept. 1, Oct. 22, considerable for horses and horned cattle. *Th.*
Cannock (124). May 8, horses and pedlary. Aug. 24, Oct. 18, for horses, cattle, and sheep.
Cheadle (146). Jan. 1, March 25, Holy Thursday, for horned cattle. Aug. 21, Oct. 18, for horses and horned cattle. *F.*
Eccleshall (148). Thursday before Midlent. Holy Thursday, Aug. 16, first Friday in Nov., for cattle, sheep, and saddle-horses. *F.*
Fazely, near *Tamworth* (116). Second Monday in Jan. and Feb., March 21, cattle. Last Monday in June, for wool, &c. Monday after Oct. 10, cattle and sheep. Nov. 18, second Monday in December.
Gnosall. May 8, Sept. 24.
Haywood Heath (131). Nov. 17, pedlary and sheep.
Holy-Cross (121). Second Wednesday in April and Sept., cheese, linen cloth, and cattle.

Lane End. Feb. 14, May 29, July 23, Nov. 1.

Leek (155). Feb. 7, Easter Wednesday, May 18, Whit Wednesday, July 3, 28, Wednesday after Oct. 10, cattle of all sorts, and pedlars' ware, Wednesday before Old Candlemas, Nov. 13, cattle and pedlars' ware. Cheese fairs second Monday in March, third ditto, Sept. and Nov. *W.*

LICHFIELD** (119). Jan. 10, Shrove Tuesday and Ash Wednesday, for cattle, sheep, bacon, cheese, and iron. May 12, for sheep and other cattle. First Thursday in Nov., for geese and cheese. *T. F.*

Longnor (161). Second Tuesday in Feb., Easter Tuesday, May 4, 17, Whit Tuesday, for cattle and pedlary. Aug. 5, for lambs, cattle, and pedlary. First Tuesday in Oct. cattle and pedlary. Nov. 12, sheep, cattle, and pedlary. *T.*

*Newcastle under Line*** (150). Shrove Monday, Easter Monday, Whit Monday, Monday before July 15, Monday after Sept. 11, Nov. 6, cattle. *M.*

Pattingham. An annual meeting on the last Tuesday in April, cattle, horses, sheep, pigs, &c.

Penkridge (129). April 30, cattle. First Monday in Sept., for saddle-horses and colts. Oct. 10. *T.*

Rudgeley (127). April 15, June 4, 5, 6, 7, Oct. 21, for horses, sheep, and cattle. *T.*

Sandon (137). Nov. 14.

STAFFORD** (142). Tuesday before Shrove Tuesday, April 3, May 7, 14, horses and cattle. Saturday before St. Peter, June 29, wool. Sept. 16, 17, and 18, cattle and horses. Oct. 2, colts. Dec. 4, cattle and swine. *S.*

Stone (141). Shrove Tuesday, Tuesday after Midlent, Whit Tuesday, Aug. 5, Sept. 30, for cattle. *T.*

*Tamworth*** (117). Last Monday in Jan., May 4, for cattle and sheep. July 26, for cattle and wool. Oct. 24, for all sorts of cattle. First Monday in Sept., and Monday before St. Paul's day in January. *T.*

Tean (144). April 10, Nov. 12, pedlary.

Tutbury (128). Feb. 14, Aug. 15, Dec. 1, some few horned cattle. *T.*

Uttoxeter (137). Tuesday before Old Candlemas, and Thursday in Easter week, May 6, June 3, July 4, 31, for horned cattle and sheep. Sept. 1, 19, Nov. 11, 27, for black colts and horned cattle. *W.*

Walsall (117). Feb. 24, Whit Tuesday, for horses and horned cattle. Tuesday before Old Michaelmas day, for horses, cattle, cheeſe, and onions.

Wednesbury (125). May 6 and Aug. 4, pedlary. *F.*

*Wolverhampton*** (124). July 10, all sorts of goods. *W.*

Yoxall, near *Abbot's Bromley.* Feb. 12, Oct. 19.

County of SUFFOLK.****

[Sends Eleven Members.]

Acton. July 6.

Aldborough (94). March 1, May 3, for toys. *W. S.*

Aldringham. Oct. 11, Dec. 11.

Barrow. May 1.

Beccles (109). Whit Monday, June 29, Oct. 2, for horses and petty chapmen. *S.*

Bergholt (*East*). July 22, toys.

Bildeston (63). Ash Wednesday, Holy Thursday, for wearing apparel and toys. *W.*

Blythborough (99). April 5, for toys.

Botesdale (86). Holy Thursday, for cattle and toys. *Th.*

Boxford. Easter Monday, Dec. 21, toys.

Boxtead. Whit Monday, for cattle.

Brandon (78). Feb. 14, June 11, and Nov. 11, for cattle, toys, &c.

Bricet. July 5, for butter, sheep, and toys.

Bungay (107). May 14, for horses and lean cattle. Sept. 25, for hogs and petty chapmen. *Th.*

Bures. Holy Thursday, for toys.

*Bury St. Edmond's*** (71). Easter Tuesday, Oct. 2, for three weeks or longer, for millinery goods, butter and cheese. Dec. 1, for cattle. *W. S.*

Cavendish. June 11, cattle.

Clare (56). Easter Tuesday, July 26, for toys. *F.*

Cornard. First Monday in Oct.

Cooling. July 31, for lambs, other cattle, and pedlary. Oct. 16, for sheep chiefly, other cattle, and pedlary.

Coddenham. Oct. 2.

Debenham (83). June 24, for braziers and toys. *F.*

Dunwich (100). St. James's, July 25, for toys. *S.*

Earl's Soham. Aug. 4, for lambs.

Elmset. Whit Tuesday, for toys.

*Eye** (90). Whit Monday, for cattle and toys. *S.*

Felsham. Aug. 16, for sheep, lambs, and toys.

Finningham. Sept. 4, for toys and lean cattle.

Framlingham (88). Whit Monday, Oct. 11, cattle, sheep, and cloths. *S.*

Framsden. Holy Thursday, for cattle.

Glemsford. June 24, for toys.

Gorlestone (122). June 8.

Great Thurlow. Oct. 10, for sheep and toys.

Hacheston. Nov. 12, for boots, shoes, upholstery, and joiners.

Hadleigh (65). Whit Monday, for toys. Oct. 10, for butter, cheese, and toys. *M.*

Halesworth (101). Easter Tuesday, Whit Tuesday, Oct. 29, for Scotch beasts. *T.*

Hartest. April 23, cattle and toys.

Hartford. March 18, Aug. 22, cattle.

Haughley. Aug. 25, for toys.

Haverhill (58). May 12, Aug. 12, for toys. *W.*

Hinton. June 29, for toys.

Horringer. Sept. 4, for toys and sheep.

Hoxne. Dec. 1, for chapmen; the cattle fair removed to Harleston, in Norfolk.

Hundon. Holy Thursday, for cattle.

Ixworth, near *Bury* (77). Whit Monday, pleasure and toys. *F.*

IPSWICH** (69). May 4, 18, lean cattle, and toys. July 25, toys. Aug. 22, horses, lambs. Sept. 25, butter and cheese. *W. F. S.*

Keddington. June 29.

Kersey (10¼ m. from *Ipswich*). Easter Tuesday, for toys.

Lavenham (61). Shrove Tuesday, Oct. 10, for butter and cheese. *T.*

Laxfield. May 12, St. Luke, Oct. 18, for toys.

Lindsey (12½ m. from *Ipswich*). July 25, for toys.

Lowestoft (114). May 12, St. Michael, Oct. 10, for petty chapmen. *W.*

Market Weston (107). Aug. 15, a small peddling fair.

Massingham, near *Woodbridge.* Aug. 9, for lambs and horses.

Mattishaw. Aug. 9, show of horses.

Melford Long (58). Whit Tuesday, pedlary, Wednesday and Thursday, cattle and sheep. *T.*

Mendlesham (80). Holy Thursday, for cattle. *T.*
Mildenhall (70). Oct. 10, for wood. *F.*
Monk's Eleigh. Whit Monday, toys.
Nayland (57). Oct. 2, for horses, cattle, and toys. *F.*
Needham (74). Oct. 28, for toys. *W.*
Newmarket (61). Whit Tuesday, Nov. 8, for horses and sheep. *T.*
Orford (82). Midsummer day, June 24, for toys. *M.*
Polstead. Wednesday after June 16, for toys.
Saxmundham (90). Holy Thurs., Sept. 23, for toys. *Th.*
Snape, or *Dunningworth*, near *Alborough* (89). Aug. 11, for horses.
Somerliton. July 31, for toys.
Southwold (106). Trinity Monday, Aug. 24, toys. *Th.*
Stanton (88). Whit Monday, pedlary.
Stoke, near *Clare.* Whit Monday.
Stoke, near *Nayland.* Feb. 25, Whit Monday, May 12, for toys.
Stowmarket (73). July 10, for shop-goods and toys. Aug. 12, for sheep and cattle. *Th.*
Stradbrook. Sept. 21, for toys.
Stratford (86). June 11, for toys.
*Sudbury*** (56). March 12, July 10, Sept. 4, for toys. *S.*
Thandiston. July 31, for sheep and toys.
Thwaite (81). June 30, Nov. 25, for cattle and toys.
Woodbridge (77). April 5, Oct. 2, toys. Oct 21, cattle. *W.*
Woolpit (near *Bury*). Sept. 16, horses; 19, cattle and toys.

County of SURREY.****

[Sends Eleven Members.]

Bagshot (26). July 15.
Bletchingly (21). June 22, Nov. 2, for horses, bullocks, and toys.
Bookham (21). Old Michaelmas day, for cattle, horses, &c.
Camberwell. Aug. 18, for toys, &c.
Chertsey (20). First Monday in Lent, horses, cattle, and hops. May 14, horses and cattle. Aug. 6, Sept. 25, horses, cattle, and hogs. *W.*
Cobham (20). March 17, Dec. 11, for horses and sheep.
Cranley. Whit Tuesday.
Croydon (10). Oct. 2, for horses, bullocks, toys, and sheep, and noted for walnuts. Oct. 3, 4, for toys. *S.*
Dorking (24). The day before Ascension day, for horses, bullocks, sheep, and toys. Th.

Dulwich. Monday after Trinity Monday, for toys, &c.
Egham (18). Sept. 19.
Epsom (14). Aug. 5, for toys.
Esher (16). Old Bartholomew day, Sept. 4, for horses.
Ewell (13). May 12, Oct. 29, for horses, bullocks, sheep, and toys. *Th.*
Farnham (38). Holy Thursday, June 24, horses, cattle, sheep, hogs. Nov. 13, horses and cattle. *Th.*
Frotherheath. June 16, for pedlars' ware.
Godalming (33). Feb. 13, for horses, cattle, sheep, and hops. July 10, for horses, cattle, sheep, and store-pigs. *S.*
*Guildford*** (30). May 4, Nov. 22, for horses, cattle, sheep, and hogs. *T.*
Ham, near *Richmond* (11). May 29, for pedlars' ware.
Hardwick Court. Whit Tuesday.
Haslemere (44). May 12, Sept. 25, for horses, cattle, sheep, and hogs. *T.*
Katherine Hill (31). Oct. 2, for horses, household goods, and apparel.
Kingston (10). Thursday, Friday, and Saturday in Whit week, horses and toys. Aug. 2, horses. Aug. 3, 4, fruit and pedlary. Nov. 13, horses, cattle, and toys. *S.*
Knaphill. Nov. 9, for cattle.
Leatherhead (19). Old Michaelmas day, Oct. 10, for horses, cattle, &c.
Limpsfield (21). May 22.
Lingfield (25). May 12, June 29, July 15, Oct. 10, cattle and pedlary.
Mitcham (9). Aug. 12, for toys.
Mortlake. July 19, for toys, &c.
Oakley. May 22.
Peckham. Aug. 21.
Reigate * (21). Whit Monday, for bullocks and horses. Dec. 9, first Wednesday in every month, a market for cattle. Sept. 14. *T.*
Ripley (25). Nov. 11, cattle, sheep, pigs, and pedlary.
SOUTHWARK**. The fair which was formerly held here at Bartholomew tide, has been discontinued for some years past by authority of the Lord Mayor.
Thorpe, near *Egham*. May 29, for pedlary.
Walton (18). Wed. in Easter week, horses, cattle, and sheep.
Wanborough, near *Guildford*. Sept. 4, for horses, cattle, and sheep.

Wandsworth (6). Monday, Tuesday, and Wednesday in Whit week, for horses and toys.

Woking, near *Ripley* (26). Whit Tuesday, toys. *T.*

County of SUSSEX.****

[Sends Nineteen Members.]

Adversean (43). Sept. 12, for cattle and sheep.

Alfriston. May 12, Nov. 30, for pedlary.

Angmering. July 30, for pedlary.

Ardingley. May 30, for pedlary.

Arundel* (57). May 14, cattle and hogs. Aug. 21, hogs, cattle, and sheep. Sept. 25, cattle and sheep. Dec. 17, cattle and pedlary. Second Tuesday in every month, for cattle. *W. S.*

Ashington (47). June 29, July 21, for sheep, cattle, and goods of all sorts. The last, a statute-day, for hiring servants.

Ashurst (47). Oct. 16.

Balcombe (33). June 4, for pedlary.

Battle (56). Whit Monday, Nov. 22, for cattle and pedlary. Second Tuesday in every month, cattle. *Th.*

Beckley (57). Easter Thursday, Dec. 26, for cattle and pedlary.

Beding (53). July 21, for pedlary.

Billinghurst (41). Whit Monday, for horned cattle and sheep. Nov. 8, for bullocks, sheep, hogs, horses, and pedlary.

Bines Green. June 12, for pedlary.

Blackboys (17 m. from *Brighton*). Oct. 6, for ditto.

Bodiam. June 6, for cattle and pedlary.

Bolney. May 17, Dec. 11, for cattle and pedlary.

Boreham Street (25 m. from *Brighton*). Sept. 21.

Brede. Easter Tuesday, for cattle and pedlary.

Brightling. First Monday after Thomas à Becket, July 7.

Brighton** (58). Holy Thursday, Sept. 4, for pedlary; but daily for provisions. *Th.*

Broadwater (55). June 22, Oct. 30, for horned cattle, sheep, and horses.

Burwash. May 12, Oct. 4, for cattle and pedlary.

Buxted (13 m. from *Tunbridge*.) July 31, for cattle and pedlary.

Catstreet (49). April 14, June 27, cattle and pedlary.

Chailey (42). June 29, for pedlary.

Chelwood. July 25, for pedlary.

Chichester** (62). May 4, Whit Monday, August 5, horses and horned cattle. Oct. 10, horned cattle. Oct. 20, horses and horned cattle. Second Wednesday in every month, cattle, &c. *W. S.*

Clayton (44). July 5, Sept. 26, for cattle and sheep.

Crawley (30). May 8, Sept. 9, for horned cattle.

Crowborough. April 25, for horses and horned cattle.

Cross-in-hand (48). June 22, Nov. 19, for horned cattle and pedlary.

Cuckfield (37). May 25, for cattle and pedlary. Whit Tuesday, for cattle and sheep. Sept. 16, for ditto. Nov. 29, cattle and pedlary. *F.*

Dane-hill. Ascension day, for pedlary.

Dicker. Ascension day, for cattle and pedlary.

Ditching. April 5, for sheep and hogs. Oct. 12, for pedlary.

East-Bourn (60). Oct. 10, for cattle and pedlary. *S.*

East-Dean. Oct. 28, for pedlars' ware.

East Grinstead (29). April 21, July 13, horned cattle. Dec. 11, cattle and pedlary. *Th.*

Egdean. May 1, Sept. 4, for horses and horned cattle.

Ewhurst. May 21, Aug. 5, for cattle and pedlary.

Fenden. Holy Thursday, for pedlars' ware. September 14, sheep.

Fletching. Monday before Whit Sunday, pedlary.

Forest-row (31). June 25, for pedlars' ware. Nov. 8, for cattle and pedlary.

Franfield. June 24, for pedlars' ware.

Garner-street. Aug. 5, for pedlars' ware.

Green. Aug. 12, for cattle and sheep. Monday before Old Midsummer, July 5, for sheep and horned cattle.

Guestling. May 23, for cattle and pedlary.

Hafield. April 14, June 27.

Hartfield (34). Thursday after Whitsun week, for cattle and pedlary.

*Hastings*** (64). Whit Tuesday, June 26, Nov. 23, for pedlars' ware. *W. S.*

Hailsham (58). April 5, for horned cattle and pedlary. June 14, for cattle and pedlary. *S.*

Henfield (48). May 4, July 5, Aug. 1, for pedlars' ware.

Holdly. May 9, for horned cattle.

Hollington. Second Monday in July, for pedlary.

Hoo. May 1, for pedlary.

Horley. Nov. 7, for pedlary.

Horsebridge (53). May 9, Sept. 26, for horned cattle and pedlars' ware.

Horsebridge-common. Sept. 11, for pedlars' ware.

*Horsham** (37). April 5, and Monday before Whit Sunday, for sheep and lambs. July 18, for cattle, sheep, and lambs. Nov. 27, for cattle and pedlary. Last Tuesday in every month, cattle, sheep, &c. *S.*

Horstead-kayne (44). May 27, Sept. 12, cattle and pedlary.

Hurst-Green (48). June 3, for pedlars' ware.

Hurstpierpont. May 1, Aug. 10, for pedlars' ware.

Iventon. Easter Tuesday, May 29, for pedlars' ware.

Lamberhurst (40). April 5, May 21, for cattle.

*Lewes*** (50). May 6, horned cattle. Whit Tuesday, horned cattle and horses. July 26, wool fair. Oct. 2, sheep. *S.*

St. Leonard's Forest. Nov. 17, for cattle.

Linfield (37). May 12, horned cattle and horses. Aug. 5, cattle and sheep. Oct. 28, pedlary.

Longbridge, near *Hailsham*. July 20, lambs and pedlary.

Maresfield (40). Sept. 4, for cattle and pedlars' ware.

Mayfield (44). May 30, for pedlars' ware. Nov. 13, for cattle and pedlars' ware.

*Midhurst** (51). A market on Thursday, Apr. 5, Oct. 29, Whit Tuesday, for all sorts of fat and lean cattle, sheep, hogs, &c. *Th.*

Newhaven (60). Oct. 10, for pedlars' ware.

Newick, near *Lewes*. June 1, for cattle and pedlary.

Northiam (55). Oct. 30, for pedlars' ware.

Nutley (36). May 4, for cattle and pedlary.

Old Tye Common, in *Hartfield*. May 9, for oxen.

Peasemarsh (59). Thursday after Whitsun week, May 18, pedlary.

Pembury. Whit Tuesday.

Pett, near *Hastings*. May 27, for cattle and pedlary. July 18, pedlary.

Petworth (50). Holy Thurs., for horned cattle. July 29, wool. Nov. 20, for sheep and hogs. *S.*

Pevensey. July 5, for horned cattle and pedlary.

Playden, near *Rye*. Sept. 2, for pedlars' ware.

Pulborough (46). Easter Tuesday, pedlary.

Rackham. May 20, Oct. 13, horned cattle and horses.

Riper, near *Steyning*. Aug. 2, sheep and lambs.

Rogate (12 m. from *Petworth*). Sept. 27, for horned cattle and horses.

Rotherfield (46). June 18, for cattle and pedlary. Oct. 20, for cattle and pedlary.

Rothertsbridge. Sept. 25, for pedlars' ware.

Rudgwick. Trinity Monday, horned cattle and sheep.

Rushlake-green, near *Tunbridge-Wells*. April 22, cattle and pedlary. Oct. 10, for cattle and pedlars' ware.

*Rye** (64). Whit Monday, Aug. 10. *W. S.*

Seaford (63). March 13, July 25, for pedlary. *S.*

*Shoreham*** (56). July 25, for pedlary. *S.*

Sidley. First Monday after June 29, for pedlars' ware.

Silmiston. Sept. 19, for horned cattle and sheep.

Slaugham. Easter Tuesday, for pedlary.

Slinford (38). Easter Tuesday, for pedlars' ware.

South-Bourne (61). March 12, for pedlars' ware.

South-Harting. First Wednes. in June, for toys. Oct. 28, for sheep and horned cattle.

Southwater (38½). July 8, for pedlars' ware.

Southwick. May 19, for pedlars' ware.

Steyning (51). June 9, for cattle and pedlary. Sept. 19, Oct. 10, for horned cattle. Second Wed. in every month, for cattle. *W.*

Storrington (5 m. from *Steyning*). May 12, for horned cattle and horses. Nov. 11, for cattle and pedlary. Third Wednesday in every month, cattle. *W. Th.*

Tarring (58). April 5, May 29, cattle, &c. Oct. 2, for pedlars' ware.

Thakeham. May 29.

Ticehurst (46). May 4 and Oct. 7, for cattle and pedlary.

Turner's-hill. Easter Tuesday, Oct. 16, pedlars' ware.

Uckfield (42). May 14, Aug. 29, cattle and pedlars' ware.

Wadhurst (42). April 29, Nov. 1, for cattle and pedlary.

Warnham (35). Whit Tuesday, for pedlary.

Warborough-green. June 24, Aug. 1, for cattle and pedlary.

Wellington. Whit Monday, for pedlars' ware.

Westfield. May 18, for cattle and pedlary.

Westham (near *Bourne*). May 15, Sept. 15, for cattle and pedlary.

West-Heathley. Whit Monday, for pedlars' ware.

Wevilsfield. July 29, for pedlary.

Whitesmith (48). May 21, for horned cattle and horses. July 3, for horned cattle.

Wilmington. Sept. 17, for sheep and pedlars' ware.

Winchelsea (67). May 14, for cattle and pedlary. *S.*

Withyam (12½ m. from *Tunbridge*). May 1, Oct. 10, for cattle and pedlary.

Wood's-corner. May 25, for cattle and pedlary.

Worley-Common. Second Wednesday in May, for toys.

WARWICKSHIRE.****

[Sends Ten Members.]

Alcester (103). Tuesday before March 25, May 18, October 17, for cheese and horses. Second Tuesday in July. *T.*

Allesley. Feb. 5, March 5, Oct. 8, Dec. 12.

Atherstone (108). April 7, for horses, cows, and sheep. July 18, a holiday fair only. Sept. 19, for horses, cows, and considerable for cheese. Dec. 4, for horses and great numbers of fat cattle. *T.*

Bedworth. April 6, June 6, Aug. 25.

Bidford. April 11, Sept. 10.

*Birmingham*** (110). Thurs. in Whitsun week, Sept. 29, for hardware, cattle, sheep, and horses. *Th.*

Brailes. Easter Tuesday, for horses, cows, and sheep.

Coleshill (104). Jan. 8, Shrove Monday, horses. May 6, horses and cattle. Wednesday after New Michaelmas, all sorts of cattle. *W.*

COVENTRY** (92). Second Friday in Lent, for linen and woollen cloth. May 2, for horses, cows, and sheep. Friday in Trinity week, for flannels, linen, and woollen, for eight days; first day representing Lady Godiva on horseback. Aug. 26, 27, Nov. 1, for linen and woollen, and horses. *F.*

Henley, in *Arden* (102). Lady day, March 25, Tuesday in Whitsun week, for cattle. Oct. 29, horses, cattle, sheep, and hops. *M.*

Kenilworth, near *Warwick* (100). April 30, Sept. 30, cattle and pedlary.

Kineton, or *Kington* (85). St. Paul, Jan. 25, seed and corn. St. Luke, Oct. 18, cattle and cheese. *T.*

Knowle. July 30.

Nuneaton (105). Feb. 18, May 14, Oct. 31, for horses, cows, and sheep; if Oct. 31 happen on a Sunday, then the day before. *S.*

Polesworth. Sept. 24.

Rugby (85). Second Tues. after Jan. 6, Feb. 17, March 31, April 26, May 15, July 7, Aug. 21, Nov. 22, Monday before St. Michael, Sept. 29, horses, cows, sheep, and cheese. Dec. 10, cattle, &c. *S.*

Solyhull (109). May 10, Oct. 10, cattle, sheep, and horses. April 29, Friday after Sept. 9, Oct. 12, cheese, hops, and cattle.

Southam (83). Easter Monday, Monday after Holy Thursday, July 10, horses, cows, and sheep. First Monday in October, and first Monday in Lent, cattle and sheep. *M.*

Stratford, upon *Avon* (94). Thursday after March 29, cattle, sheep, and pedlary. May 14, Sept. 25, Thursday after Sept. 25, for cloth, cheese, seed, wheat, hops, and all sorts of cattle. The day after the last is a statute for hiring servants. *Th.*

Studley. Sept. 28.

Sutton (111). Trinity Monday, Nov. 8, sheep and cattle. *M.*

Tamworth. April 12, Sept. 1,

WARWICK** (93). Third Monday in Jan., second Monday in Feb., first Saturday in Lent, second Monday in March and April, May 12, first Monday in June, second Monday in July, horses, cows, and sheep. Second Monday in Aug., second Monday in Sept., horses, cows, sheep, and cheese. Oct. 12, statute. Nov. 8, horses, cows, and sheep. Monday before St. Thomas, Dec. 21, cattle, sheep, &c. *S.*

County of WESTMORELAND.**

[Sends Four Members.]

Ambleside (275). Wednesday after Whit Sunday, for horned cattle. Oct. 29, horned cattle and sheep. *W.*

APPLEBY** (270). Whitsun eve, for horned cattle. Whit *Monday*, for linen cloth and merchandise. June 10, for cattle and sheep. Aug. 10, for horses, sheep, and linen cloth. *S.*

Brough (262). Thursday before Whit Sunday, for horned cattle and sheep. *Th.*

Brough-Hill. Sept. 30, for horses, horned cattle, &c.

Kendal (263). April 27, for horned cattle, sheep, and pedlary. Nov. 8, for horned cattle, horses, and sheep. *S.*

Kirkby Lonsdale (251). Holy Thursday, horned cattle. St. Thomas, Dec. 21, woollen cloth. *Th.*

Kirkby Stephen (265). Easter Monday, Whit Tuesday, St. Luke (O. S.), Oct. 29, for black cattle, sheep, and flax. *M.*

Milthorp (255). May 12, for horned cattle, horses, and sheep.

Orton (279). May 2, for black cattle. Friday before Whit Sunday, for sheep and black cattle. *W.*

Shapp (277). May 4, for horned cattle.

WILTSHIRE.****

[Sends Eighteen Members.]

Amesbury (77). May 17, June 22, Oct. 6, Dec. 18, for horses, sheep, pigs, and horned cattle. *F.*

Barwick Hill, near *Hindon.* Nov. 6, for cattle, sheep, horses, swine, and cheese.

Bradford (98). Trinity Monday, for cattle and millinery goods. *M.*

Bradford Leigh (2 m. from *Bradford,* 4 from *Bath*). Aug. 26, a very great pleasure fair.

Britford. Aug. 12, a great fair for sheep and horses.

*Calne** (87). May 6, for horses, horned cattle, sheep, and cheese. July 22, pedlary and toys. *T.*

Castlecombe. May 4, horned cattle, sheep, and horses.

Chilmark (93). July 30, cattle, sheep, horses, swine, cheese.

*Chippenham*** (94). May 17, June 22, Oct. 29, Dec. 11, horned cattle, sheep, hogs, and horses. *S.*

Clack. April 5, Oct. 10, for horned cattle, pigs, sheep, horses, and cheese.

Collingbourn-Ducis. Dec. 11, for horses, cows, and sheep.

Corsham. March 7, Sept. 4, for horned cattle, sheep, and horses.

Corsley Heath. Whit Tuesday, first Monday in Aug., for cattle, horses, and cheese.

*Cricklade*** (83). Second Thursday in April, for sheep, cows, and calves. Sept. 21, for chapmen's goods, and for hiring servants. *S.*

*Devizes*** (88). Feb. 14, cattle. Holy Thursday, cattle, horses, and sheep. April 20, a great fair for cattle, sheep, &c. July 5, wool. October 2, sheep. Oct. 20, a large one for sheep and hogs. *Th.*

Dilton Marsh. Easter Monday, Sept. 24, for cattle, horses, and cheese.

Downton (84). April 23, Oct. 13, sheep and horses.

Great Bedwin (72). April 23, July 26, for horses, cows, sheep, and hardware. *T.*

Heytesbury (94). May 14, for horned cattle, sheep, and toys. Sept. 25, toys only.

Highworth (77). Aug. 13, for all sorts of cattle, pigs, sheep, and horses. Oct. 10 and 29, ditto. *W.*

Hindon (96). Monday before Whit Sunday, Oct. 29, for cattle, sheep, horses, swine, and cheese. *Th.*

Kingsdown, near *Bath.* Sept. 23.

Laycock. July 7, Dec. 21, horned cattle, sheep, and horses.

Ludgershall (75). Aug. 5, horses, cows, and sheep.

Maiden Bradley (105). May 6, and Oct. 2, for cattle, horses, pigs, and cheese.

*Malmsbury** (95). March 28, April 28, June 5, for cattle and horses. Cattle market last Tuesday in every month, except March, April, and June.

*Marlborough*** (75). July 10, Aug. 22, Nov. 23, for horses, cows, and sheep. *S.*

Melksham (96). July 27, horned cattle, sheep, and horses.

Mere (104). May 17, Oct. 10. for cattle, pigs, cheese, and pedlary. *Tu.*

Norlease. April 23, for cattle, horses, and pedlary.

North Bradley. Mond. after Sept. 14, for cattle and cheese.

Pewsey. Sept. 16.

Purten. Tuesday before May 6, for cattle, &c.

Ramsbury (69). May 14, Oct. 10, horses, cows, sheep, and toys.

St. Ann's Hill (*Devizes*). Aug. 6, horses, cheese, and sheep.

SALISBURY** (82). Monday before April 5, broad and narrow cloths, &c. Whit Monday and Tuesday, for pedlary and horses. Oct. 22. Twelfth Market, Tuesday after Jan. 6. *T. S.*

Sherstone. May 12, Oct. 2, for oxen and fat cattle.

Steeple Ashton (98). Sept. 2, cheese and horses.

Swindon (83). March 25, May 20, Sept. 28, for cattle of all sorts, pigs, and sheep. Dec. 13, fat cattle. *M.*

Torn Hill, near *Devizes.* Aug. 6.

Trowbridge (98). Aug. 5, 6, and 7, for milliners' goods, cattle, and pedlary. *S.*

Uphaven (80½). Oct. 29, for horses, cows, and sheep.

Warminster (96). April 22, Aug. 11, Oct. 26, for cattle, sheep, swine, and cheese. *S.*

*Westbury** (101). First Friday in Lent, Easter Monday, and Whit Monday, for pedlary. *F.*

Whitchbury. Nov. 17, for hogs.

*Wilton** (86). May 4, for cattle. Sept. 12, sheep. Nov. 13. *W.*

Wotton Basset (87). May 4, Nov. 13, Dec. 19. *T. Th.*

Yarbro' Castle. Oct. 4, 5, cattle, sheep, horses, and swine.

WORCESTERSHIRE.****

[Sends Twelve Members.]

Alvechurch. May 3, Aug. 10, for all sorts of cattle, especially sheep and lambs.

Belbroughton. Last Monday in April, Monday before St. Luke, Oct. 18, for horned cattle, horses, and cheese.

*Bewdley** (129). April 23, for horned cattle, horses. cheese, linen and woollen cloth. Monday before July 26, cattle, cheese, and all other merchandise. Dec. 10, for hogs only. Dec. 11, for horned cattle, horses, cheese, linen and woollen cloth. *S.*

Blockley. Tuesday after Easter week, for a few cattle. Oct. 10, for hiring servants.

Bromsgrove (116). June 24, Oct. 1, for linen cloth, cheese, and horses. *T.*

*Droitwich** (118). Friday in Easter week, June 18, Sept. 22, Dec. 15, cattle, cheese, wool, and other merchandise. Sept. 23, for hiring servants. *F.*

*Dudley** (127). May 8, for cattle, wool, and cheese. Aug. 5, for lambs and other cattle. Oct. 2, for horses, cattle, wool, and cheese. *S.*

*Evesham*** (96). Candlemas day, Feb. 2, Monday after Easter week, Whit Monday, Sept. 21, for cattle and horses. *M.*

Feckenham. March 26, Sept. 30, for cattle.

*Kidderminster** (126). Palm Monday, cattle, sheep, and pedlary. Holy Thursday, June 20, Sept. 4, Nov. 26, for horned cattle, horses, cheese, linen and woollen cloth. *Th.*

ing's Norton. May 7, Aug. 16, for all sorts of cattle.

ershore (102). Easter Tuesday, Ju[illegible] 26, last Tuesday in Oct., for cattle and horses. *T.*

eddich. First Mond. in Aug., all sorts of cattle. Sept. 17.

ipston. Third Tuesday in April, cattle and horses.

ipton (84). June 22, Tuesday after Oct. 10, for horses, cows, and sheep. *F.*

ourbridge (125). Jan. 8, March 29, horses and other cattle. Sept. 8, cattle of all sorts, and sheep. *F.*

ourport, near *Bewdley.* Easter Monday, a meeting for horned cattle, hops, &c. Sept. 13, an annual meeting for cattle, hops, &c., also a meeting every Thursday, for hops. Dec. 12. *Th.*

enbury (134). April 23, May 1, June 12, July 18, Sept. 26, for horned cattle, horses, and sheep. *T.*

pton (109). First Thursday after Midlent, Thursday in Whitsun-week, for horses, cattle, and sheep. July 10, Thursday before Oct. 2, for horses, cattle, sheep, and leather. *Th.*

ORCESTER** (111). Saturday before Palm-Sunday, Saturday in Easter week, cattle, horses, and linen cloth. Aug. 15, Sept. 19, first Monday in December, cattle, horses, cheese, lambs, hops, and linen. Second Monday in Feb., first Monday in May, June, July, and November, for cattle, &c. The last five are toll-free. *W. F. S.*

YORKSHIRE.******

[Sends Thirty-seven Members.]

erford (186). Last Monday in April, and in May, and first Monday in October, Monday after Oct. 18, and Monday after Nov. 2. When these two last happen on a Monday, then the fair to be that day. For cattle, sheep, and pedlary.

walton (191). Jan. 26, Feb. 26, Thursday in Easter week. Thursday fortnight after Easter, Thursday month after Easter, Whit Thursday and every Thursday fortnight after till Michaelmas, for horses, sheep, pedlary, and tin ware. There being no weekly market here, the fairs from Easter to Michaelmas may rather be called *fortnight markets.*

Aldborough (208). Sept. 4.

Appletreewick. Oct. 26 and 27, for sheep and cattle, &c.

Askrig (246). May 11 and 12, horned cattle. May 17, woollen cloth, pewter, brass, and milliners' goods. First Thursday in June, ditto. Oct. 28, horned cattle. Oct. 29, woollen, &c. *Th.*

Astwick (238). Thursday before Whit Sunday, horned cattle.

Barnsley (176). Wednesday before Feb. 28, horned cattle and swine. May 12, ditto. Oct. 10, ditto, horses and cheese. *W.*

Bawtry (152). Whit Thursday, Nov. 22, for cattle and horses. *S.*

Bedale (223). Easter Tuesday, Whit Tuesday, June 6, 7, July 5 and 6, for horned cattle, horses, leather, pewter, brass, tin, millinery, and sheep. Oct. 11 and 12, for horned cattle, sheep, hogs, and leather. Monday se'nnight before Christmas day, for horned cattle and sheep. *Tu.*

Bentham (245). Jan. 25, June 22, for cattle, Saturday in Easter week, Oct. 25.

Beverley** (180). Thursday before Feb. 25, Holy Thursday, July 5, Nov. 5, for beasts, horses, and sheep. *W. S.* Principal markets for cattle, April 5, Wed. before May 12, Sept. 14, and Wed. after Dec. 25.

Bingley (207). Jan. 25, for horned cattle. Aug. 25, 26, 27, for horned cattle, sheep, and linen. *Tu.*

Black-Burton. Whit Monday, for horned cattle.

Boroughbridge (206). April 27, 28, horned cattle and sheep. June 22, 23, horses, horned cattle, sheep, and hardware. Oct. 23, horned cattle and sheep. *S.*

Bolton (6 m. from *Richmond*). June 28, for cattle and pedlary.

Bradfield. June 17, 18, Dec. 9, 10, chiefly for swine.

Bradford** (201). March 3 and 4, for horned cattle and household furniture. June 17, 18, and 19, for horned cattle, sheep, and household furniture. Dec. 9, 10, and 11, a large fair for hogs and pedlary. *Th.*

Brandsburton (188). May 15.

Brawby. First Monday after July 11, for cattle, toys, earthenware, &c.

Bridlington (206). Monday before Whitsuntide. Oct. 21, for cattle, cloth, and toys. *S.*

Brumpton (231). Nov. 12, for swine and a few horses.

Burton in Bishopdale. March 10, May 6, Aug. 30, Sept. 26, Nov. 3, 4.

Cawood (185). May 12, for cattle and wooden ware. Sept. 23. *W.*

Clapham (240). Oct. 2, for sheep.

Coxwould (215). Aug. 25, for horned cattle, sheep, linen and woollen cloth, pewter and hardware.

Dewsbury (198). Wednesday before May 12, Wednesday before Oct. 10, for horned cattle and sheep.

Doncaster (160). Monday before Old Candlemas day, Feb. 13, for horses, cattle, sheep, and pedlary. April 5, Aug. 5, Nov. 26. *S.*

Easingwould (210). July 5, Sept. 25, for horned cattle, horses, sheep, linen and woollen cloth. *F.*

Egton. Tuesday before Feb. 15, Tuesday before May 11, Sept. 4, Tuesday before Nov. 22, for horned cattle, boots, and shoes.

Frodingham (192). July 10, Oct. 2, toys and pedlary.

Gargrave (222). Dec. 11 and 29, for horned cattle and toys.

Gisburn (224). Easter Monday, Monday fortnight after Easter, Monday month after Easter, Saturday after Monday month from Easter, for horned cattle. Monday five weeks after Easter, for pedlary. Sept. 18 and 19, for horned cattle and pedlary.

Grassington (288). March 4, for horned cattle. April 24, June 29, for sheep. Sept. 26, for horned cattle, *F.*

Grinton. Good Friday, St. Thomas's day, Dec. 21, for cloth, brass, pewter, tin, and millinery.

Guisborough (246). Last Tuesday in March, ditto in April, third Tuesday in May, ditto in Aug., ditto in Sept., second Tuesday in Nov.

*Halifax*** (196). June 24, for horses. *S.*

Harewood, near *Leeds* (205). Last Monday in April, and second Monday in October, statute.

Hawes, near *Askrig* (250). Whit Tuesday, woollen, &c. Sept. 28, ditto, horned cattle, horses, &c.

Haworth. July 22, for pedlary. Oct. 14, for horned cattle and pedlary.

Hedon (179). Every fortnight, from Shrove Monday to Midsummer, Feb. 14, Aug. 2, Sept. 22, Nov. 17, Dec. 6, for pewter, tin, leather wares, and millinery goods. *S.*

Helmsley Blackmoor (218). May 19, July 16, Oct. 2, Nov. 6, for horned cattle, horses, sheep, linen and woollen cloth. *S.*

Holmfirth, near Huddersfield. Oct. 30, horned cattle.

Hornsea (188). Aug. 13, Dec. 17, horses and beasts. *M.*

Howden (178). Second Tuesday after Jan. 11, April 5, Saturday before Holy Thursday, second Tuesday after July 11, Oct. 2, for horses, cattle, and linen. *S.*

*Huddersfield** (188). March 31, May 14, Oct. 4, for lean horned cattle and horses. *T.*

*Hull*** (175). July 10, Oct. 10, and Dec. 10, the first and last for 6 days each, for horses and toys. *T. S.*

Hunmanby (207). May 6, Oct. 29, for toys.

Ingleton (244). Nov. 17, for leather and oatmeal.

Keighley (206). May 8, for horned cattle, brass, and pewter. Nov. 5, for ditto and pedlary. *Th.*

Kettlewell (240). July 6, Sept. 2, for sheep.

Kilham (198). Aug. 21, Nov. 12, for horses and beasts.

Kippax. May 5, Nov. 3.

Kirby-Moorside (222). Whit Wednesday, for horned cattle and horses. Sept. 18, for sheep, linen, and woollen cloth. *W.*

Kirk Burton. Last Monday in April, ditto in Oct.

Kirkham. Trinity Monday, for sheep, brass, hardware, pots, and small ware.

*Knaresborough*** (202). Wednesday and Thursday after Jan. 13, sheep. Wednesday after March 12, next day, sheep. May 6 and 7, sheep. Wednesday after Aug. 12. Tuesday and Wednesday after Oct. 10, and Wednesday after Nov. 22, statute. Wednesday and Thursday after Dec. 10. Every Wednesday fortnight cattle market. *W.*

Lee. Aug. 24, Sept. 17, horses and cheese.

*Leeds*** (174). July 10, 11, horses and hardware. Oct. 8, and every Monday fortnight, cattle, &c. Nov. 8, 9, horned cattle, horses, and hardware. *T. S.*

Leighton. Midsummer day, June 24, for pedlary.

Leyburn (235). Second Friday in Feb., second Friday in

May, second Friday in Oct., second Friday in Dec., horned cattle and sheep.

ittle Driffield (196). Easter Monday, Whit Monday, Aug. 26, Sept. 19, for horses and leather.

ong-Preston, near *Settle* (229). Leap year, March 1, or Feb. 28, Sept. 3, cattle.

alham (230). June 25, Oct. 4, for sheep.

*alton*** (213). Monday and Saturday before Palm Sunday, horses and horned cattle. Day before Whit Sunday, sheep, brass, and pewter. Saturday before July 15, Oct. 10, hardware, pots, and small ware. Oct. 11, sheep. *T. S.*

asham (224). Sept. 17 and 18, for horned cattle, sheep, and pedlary. *T.*

iddleham (232). Easter Monday, Whit Monday, Nov. 5, 6, and 7, sheep. Nov. 6, horned cattle. *M.*

oor-Kirk. June 24, for leather ware.

*orthallerton** (225). Feb. 14, May 5, Sept. 5, Oct. 3, second Wednesday in Oct., for horned cattle, horses, sheep, and cheese. *W.*

orthowram, near *Halifax.* Sept. 21, for cattle.

orth Duffield. May 4, for cattle and sheep.

tley (202). Wednesday in Easter week, every fortnight, till Whit Sunday, and then every three weeks, for horned cattle and household goods. Aug. 1, Friday before Nov. 22, statute. *F.*

atrington (189). March 28, July 18, Dec. 6, for toys. *S.*

enniston. Thursday before Feb. 28, last Thursday in March, Thursday before Old May-day, May 12, Thursday after Old Michaelmas day, Oct. 10, sheep, horned cattle, and horses.

ickering. Monday before Old Candlemas day, Monday before Old Midsummer day, Sept. 25, cattle, sheep, and pedlary. Monday before Old Michaelmas day, cattle, &c. *M.*

ocklington (192). March 7, but if leap year, March 6, May 6, Aug. 5, Nov. 28, for horses, cattle, sheep, cloth, and leather ware. Dec. 7 and 18, show of horses; seven days before St. Matthias, Feb. 24, show of horses; seven days before Christmas day, show of horses. *S.*

*ntefract*** (177). Saint Andrew's fair on the first Saturday in December; Twenty days' fair the first Saturday after the 20th day from Christmas; Candlemas fair, the first Saturday after Feb. 13; St. Giles's fair, the first Saturday after Sept. 12; April 8, and May 4, cattle and sheep, &c.; and all the other moveable fairs, viz. Palm Sunday, Low Sunday, May 4, and Trinity Sunday, to be held on the Saturday before each of those days respectively. The fortnight fairs will always be held on the Saturday next after York fortnight fairs, as usual. The show for horses, formerly called Palm Sunday show, will always for the future begin on the 5th of February. *S.*

Reeth (242). Friday before Palm Sunday, Friday se'nnight before Old May day, May 12, Friday before St. Bartholomew, Aug. 24, Friday se'nnight before Old Martinmas, Nov. 22, for pewter, brass, hawkers, and pedlary.

*Richmond*** (233). Saturday after Candlemas, sheep, horses, and wine. Saturday before Palm Sunday, first Saturday in July, Sept. 25, for horned cattle, horses, and sheep. *S.*

Ripley (200). Easter Monday, horned cattle and horses. Easter Tuesday, sheep. Aug. 25, 26, 27, sheep, horned cattle, and linen. *F.*

*Ripon*** (224). Thursdays after Jan. 24 and Mar. 21, horses, horned cattle, and leather. May 12 and 13, horses and sheep. First Thursday in June, horned cattle, horses, leather, and sheep. First Thursday after Aug. 22, Nov. 22, for horses and sheep. Every other Thursday, cattle and sheep. *Th.*

Rotherham (159). Whit Monday, for horned cattle and sheep. Dec. 1, for cattle and horses. Every Monday, cattle and sheep. *M.*

*Scarborough*** (235). Holy Thursday, Nov. 22, for toys. *Th. S.*

Seamer (213). July 15, for boots, shoes, and horses.

Sedburgh. March 10, Oct. 29, for horned cattle.

Selby (178). Easter Tuesday, June 22, Oct. 11, for cattle, wool, linen, tin and copper ware. *M.*

Settle (233). Tuesday before Palm Sunday, Thurs. before Good Friday, and every other Friday till Whit Sunday, for horned cattle. April 26, for sheep. June 2, and every Monday fortnight, cattle and sheep. Aug. 18 to 21, Tuesday after Oct. 27, for horned cattle, leather, wool, sheep, lambs, &c. *T.*

*Sheffield*** (161). Tuesday after Trinity Sunday, Nov. 28, for cattle and horses. *T. S.*

Sherburne (179). March 25, Sept. 29, flax and horses. *F.*

Skipton (271). March 23, for horned cattle and sheep. Palm Sunday eve, horses. Easter eve, cattle and sheep. First, second, and third Tuesdays after Easter, horned cattle. Whitsun eve, linen cloth and mercery. Aug. 5, horses and cloth. Nov. 20, horned cattle. Nov. 22, horses, broad cloth, and pedlary. *S.*

Slaidburn. Feb. 14, April 15, Aug. 1, Oct. 20, for cattle.

Snaith (171). Last Thursday in April, Aug. 10, for cattle, horses, and pedlary. First Friday in Sept., for cattle and horses. *F.*

South Cave (179). Trinity Monday, for horses and sheep. *M.*

Stamford Bridge (206). Dec. 1, horses, horned cattle, sheep, brass, pewter, hardware, and woollen cloth.

Stokesley (239). Saturday before Trinity Sunday, for horned cattle, horses, and linen cloth. Saturday before Palm Sunday, ditto before Trinity Sunday, Saturday before June 27, ditto before July 25. *S.*

Tadcaster (186). Last Wednesdays in April, May, and October, for sheep and cattle. *Th.*

*Thirsk** (219). Shrove Monday, April 4 and 5, for leather. Aug. 3, 4, 5, ditto. Oct. 28 and 28, Dec. 14, for horned cattle, horses, sheep, and leather. *M.*

Thorne (163). First Monday, Tuesday, and Wednesday after June 11, ditto after Oct. 11, for horned cattle, horses, and pedlary. *W.*

Tollerton (209). Aug. 15, for horned cattle, horses, sheep, and cheese.

Topcliffe (213). July 17 and 18, for sheep, horned cattle, and horses.

*Wakefield** (182). July 4 and 5, for horses and hardware. Nov. 11 and 12, for horses and horned cattle. If either of these days fall on a Sunday, the fair is held on the Saturday before. Note, July 5 and Nov. 12 are pleasure fairs for toys, &c. W. Th. F., cattle market.

Weighton (188). May 14, Sept. 25, for horses and sheep. *W.*

Wetherby (194). Holy Thursday, Aug. 5, Oct. 10, Thursday before Nov. 22, statute, and horses, sheep, and hogs. *Th.*

Whitgift. July 22, for pedlary.

Wibsey. Oct. 5, Nov. 25.

Yarm (237). Thursday before April 5, Holy Thursday, Aug. 2, Oct. 19 and 20, for horned cattle, horses, and sheep. *Th.*

YORK** (179). Whit Monday, July 10, August 12, Nov. 14 and 22, and principal markets, every other Thursday in the year, sheep. The half-year show for horses; the summer show on Monday in York race week; the winter show on Monday, Dec. 17, the first whole week before Christmas. *T. Th. S.*

OWEN'S
MONTHLY LIST
OF ALL THE
FAIRS.

JANUARY.

1. CRICK HOWELL, Charlbury, Woburn.
5. Wells.
6. Market Harborough.
8. Cockhill, Coleshill, Stourbridge.
10. Lichfield.
11. Lampeter.
14. Llanwenog.
17. Tavistock, Trecastle.
18. Aylesbury, Banwell, Grampound.
23. Shefford.
25. Bentham, Bingley, Bodmin, Chesterfield, Churchingford, Derby, Kington (Warwickshire), Weasenham, Whittlesea, in the Isle of Ely.
26. Adwalton.
27. Stockton.
28. Buckingham.

Moveable Fairs in JANUARY.

Monday before 5th, at Aberystwith.
First Monday, at Daventry.
First Tuesday in every month, at Ashford, Maidstone, Tunbridge.
First Wednesday in every month, at Ryegate.
Wednesday after the 1st, at Higham, Redburn.
Second Monday, at Fazeley.
Monday after the 6th, at Sleaford.
Second Tuesday in every month, at Arundel, Battle.
Tuesday after the 6th, at Rugby, Salisbury.
First Thursday in every month, at Harrow (Leicester).
Second Tuesday after the 11th, at Howden, Sevenoaks.
Wednesday after the 6th, at Llandovery.
Second Wednesday, at Chichester, Steyning.
Saturday after the 6th, at Preston (Lancashire).
Plow Monday, or Monday after the 6th, at Sleaford.
Monday se'nnight after the 6th (O. S.), at Buckingham.

Monday before St. Paul's day (the 25th), at Tamworth.
Friday after the 13th, at Nottingham.
Mond. and Tues. after the 17th, at Banbury, Melton Mowbray.
Saturday after the 14th, at Pontefract.
Saturday before the third Tuesday (O. S.), at St. Neot's.
Third Monday, at Warwick.
Third Tuesday (O. S.), at Potton.
Third Tuesday, at Greenstreet, Newport (Monmouthshire), Sevenoaks, Tynemouth.
Third Wednesday at Oswestry, Storrington.
Last Monday, Somerton, Tamworth.
Last Monday in every month, at Chepstow, Chesterfield, Pontypool, Usk.
Last Tuesday, at Madeley.
Wednesday after the 13th, at Knaresborough, and next day.
Thursday after the 13th, at Ripon.
Last Friday, at Llangollen.
Thursday before the 25th, at Caerphilly.
Thursday after the 24th, at Ripon.
Last Tuesday in every month, at East Grinstead, Horsham, Malmsbury, Rochester.
Second Monday in every month, at Melksham.

FEBRUARY.

1. CRICK HOWELL, Cawston, Llanerchymedd.
2. Reading, Ermington (Devon), Evesham, Lifton, Rutland, Saltash, St. Mary Cray, St. Blazey.
3. Bath, Dereham.
5. Allesley, Leighton Buzzard, Milton Ville, Plymouth, Pontefract, Portmore, St. Blazey.
6. Lampeter, St. Blazey.
7. Capel St. Silim, Howey Colney, Leek, St. Stephen's (Kent).
9. Llandaff, Bingham.
10. Bingham.
11. Llandysell, Bingham.
12. Newton, Wymondham, Yoxall.
13. Ashborne, Beaconsfield, Beaumaris, Bingham, Bromley, Budworth, Camrass, Cardigan, Dorchester (Dorsetshire), Farringdon, Godalming, Hambledon, East-Looe, Lantrissent, Leominster, Lyme, Maidstone, St. Malyn, St. Martin, Mole.
14. Bideford, Biggleswade, Brandon, Devizes, Flint, Framp-

ton, Headon, King's Lynn, Lane End, Loughborough, Northallerton, Slaidburn, Tutbury.
16. Market Harborough, Stilton.
17. Pocklington, Rugby.
18. Cockermouth, Kegworth, Nuneaton.
19. Lutterworth.
20. Botley, Northampton.
22. Newport Pagnell.
23. Mold.
24. Burslem, Camborne, Egglwysfach, Frome, Ireby, Walsall.
25. Burnham (Bucks), Feversham, Llanerillo, Llanfechel, Matlock, Oundle, Plympton, Stoke (Suffolk).
26. Adwalton.
27. Chesterfield, Shrewsbury, if Sunday, day before.
28. Long Preston.

Moveable Fairs in FEBRUARY.

First Monday and Tuesday at Newtown.
First Tuesday, Ashford, Cowbridge, Maidstone, Tunbridge, Newport.
First Wednesday, at Ryegate.
First Thursday, at Harrow (Leicest.), Weldon.
Monday after the 1st, at Ledbury.
Tuesday after the 2nd, Ellesmere, Hereford, Woodstock.
Tuesday before Old Candlemas, Longnor.
Wednesday before ditto, at Leek.
Tuesday before the 5th, at Higham Ferrers.
Saturday after New Candlemas, Richmond.
Second Monday, at Caerleon, Fazeley, Melksham, Tresilian Bridge, Warwick, Worcester.
Second Tuesday, at Arundel, Battle, Chirk.
Second Wednesday, at Steyning.
Second Friday, at Leyburn.
Monday before the 13th, at Doncaster, Ludlow, Pickering.
Tuesday before the 13th, at Stamford.
Thursday before the 13th, at Chapel-in-le-Frith.
Friday before the 13th, at Bishop's Castle.
Sat. before the 13th, at Howey, Pontefract, South Molton.
Tuesday before the 14th, at Uttoxeter.
Tuesday before the 15th, at Egton.
Thursday before the 19th, at Lutterworth.
Third *Monday at* Builth.

Third Wednesday, at Storrington.
Wednesday after the 25th, at Brackley.
Thursday before the 25th, at Beverley.
Wednesday before the 28th, at Barnsley.
Thursday before the 28th, at Penniston.
Last Monday, at Ashbrittle, Chepstow, Chesterfield, Daventry, Pontypool, Usk.
Last Tuesday, at East Grinstead, Horsham, Malmsbury, Rochester, Wiveliscombe.
Last Wednesday, at Newton Abbot.
Last Thursday, at Chester, Teignmouth.
Last Friday, at Ruabon.
Seventh day after the 28th, at Buckingham.

MARCH.

1. ALDBOROUGH, Bristol (lasts ten days), Colyford, Duffield, Littleborough, Long Preston, Seaton, Wem.
2. Leicester.
3. Chapel-in-le-Frith, Fincham.
3 and 4. Bradford.
4. Frampton (Dorsetshire), Grassington, Harleigh, Stockport.
5. Allesley, Bury (Lancashire), Caerwys.
6. Burnley, Buckingham (if leap year), Pocklington (if leap year), Warn.
7. Aberfraw, Baldock, Blandford, Buckingham, Camborne, Chipping-Norton, Colne, Corsham, Frampton (Dorsetshire), Henley (Oxon), Higham Ferrars, Hingham, Nottingham, Pocklington, Stretton-Church, Uppingham.
9. Maiden-Newton, Titchfield.
10. Burton in Bishopdale, Norton, Sedburgh, Windham.
11. Llandelga, Leicester.
12. Carnarvon, Corwen, Llangadock, Llanymynech, Mydrim, South Bourne, Sudbury, Talgarth, Wenlock.
13. Seaford.
14. Northop.
15. Nantwich, Okeham, Oswestry, Tregarron.
16. Bettus, Bolingey, Longridge, Piranzabuloe, Tregarron.
17. Llangollen, Sputty, Tregarron.
18. Cerne Abbas, Castle Donnington, Hardford, Llanfydd, Merthyr Tydvil.

19. Ruthin.
20. Winslow.
21. Fazeley, Narberth, Philip's-Norton.
20, 21, and 22. Derby.
23. Ashton-under-Lyne, Odiham, Retford, Skipton, Wrexham, Woburn (Bedfordshire).
24. Clitheroe, Keynsham, Loughborough, Narberth.
25. St. Alban's, Alcester, Axbridge, Bishop's Lydeard, Cheadle, Chegford, Earl's-Colne, Grampound, Henley (Warwickshire), Leigh, Malpas, Markham Church, Oxborough, Penzance, Rudland, Sherborne, Stockport, Swindon, Titchfield, Uxbridge, Wigton.
26. Bampton, Feckenham, Montgomery.
27. Philip's-Norton, Preston (Lancashire).
28. Loughborough, Malmsbury, Patrington, Watford.
29. Bradford, Chapel-in-le-Frith, Durham, Llangerniew, Stourbridge, Stow on the Wold, Wellington (Salop).
30. Durham, Wilmslow.
31. Durham, Huddersfield, Newbridge, Rugby, Worksop.

Moveable Fairs in March.

First Monday, at Albrighton, Darlington.
First Tuesday, at Callington, Ashford, Harrow Inn, Maidstone, Tunbridge.
First Wednesday, at Liphook, Machynlleth, Ryegate.
First Thursday, at Ashburton, Caerphilly, Harrow (Leicester), Launceston, Montgomery.
First Saturday, at Torrington, Wantage.
Tuesday after the 2nd, at Market Harborough.
Second Monday, at Melksham, Bool (Montgomeryshire), Tewkesbury, Warwick.
Second Tuesday, at Arundel, Battle, Lutterworth.
Second Wednesday, at Cardiff, Colyford, Steyning.
Saturday after the 7th, at Overton.
Thursday after the 10th, at Middleton (Lancashire).
Friday after the 10th, at Camelford.
Friday before the 15th, at Bishop's Castle.
Second Tuesday after the 11th, at Oakhampton.
Wednesday after the 12th, at Knaresborough, and next day.
Saturday after the first Monday, at Knighton.
Saturday after the 15th, at Shrewsbury.
Thursday *after the 21st*, at Ripon, Titchfield.

Tuesday before the 25th, at Aulcester, Cowbridge, Saltash.
Third Wednesday, at Storrington.
Third Saturday, at Torrington.
Wednesday before the 25th, at Dolton.
Thursday before the 25th, at Bromyard.
Tuesday after the 25th, at Grampound, Howden.
Thursday after the 25th, at Stratford-upon-Avon.
Friday before the third Saturday, at Hatherleigh.
Last Monday, at Chepstow, Chesterfield, Pontypool, Usk.
Last Tuesday, at East Grinstead, Guisborough, Horsham, Malmsbury, Rochester, Wiveliscombe.
Last Thursday, at Penniston.
Last Friday, at Churchingford.
Last Saturday, at Winchcomb.

APRIL.

1. Aberdare, Buxton.
2. Abergely, Chesterfield (but if Sunday, the 1st), Kingsclere, Wotton Basset.
3. Ashborne, Stafford.
4. Crismond, Lanerchymedd, Newin, Thirsk.
5. Bangor, Beverley, Blythborough, Bootle, Budworth, Burton, Caerphilly, Cardigan, Clack, Colnbrook, Critch, Deal, Ditching, Doncaster, Elmham, Gloucester, Hatton, Hailsham, Howden, Horsham, Lamberhurst (Kent), Malpas, Midhurst, Moreton, Plympton, Probus, Rudgeley, St. Peter's, Tarring, Thirsk, Trecastle, Wadley, near Farringdon, Watlington, Wicware, Woodstock, Woodbridge.
6. Aberconway, Ash, Bedworth, Beeston Green, Bridport, Ickwell, Northampton, Shefford, Southwick, Thirsk, Wacham.
7. Atherstone.
8. Pontefract.

8, 9, and 10. Barnet.

10. Sheepwash, Tean.
11. Attleborough, Bidford.
12. Blakeley, Folkestone, Pembroke, Tamworth.
13. Crickhowell, Poulton.
14. Actonbridge, Burslem, Catstreet, Hafield (Sussex), Haverfordwest, Ilfracombe.
15. Beaulieu, Slaidburn, Tangley.

16. Aberdare, Longridge, Wigmore.
18. Llangwm, Luton, Padstow.
19. Brackley, Fenny Stratford, Harleigh.
20. Devizes, Heckington, Usk.
21. Bedford, Castleton, Chesham, Cleobury Mortimer.
22. Alvechurch, Burslem, Newport-Pagnell, Pontypool, Rushlake-green, Warminster.
23. Bewdley, Billesdon, Bruton, Campden, Downton, Finchampstead, Great Bedwin, Hatfield, Hinton St. George, Holywell, Mahineot, Methwould, Norlease, Oakingham, Probus, Sawbridgeworth, Stanaway, Tenbury, Yetminster.
24. Grassington, Lincoln, Orleton.
25. Ashover, Axminster, Bracknell, Brigstock, Burnham (Essex), Crowborough, Dronfield, Great Oakley, Gravesend, Holt (Norfolk), Iron-Acton, Landegla, Lanwrest, Limpsham, Loughborough, Medhurst, Methwould, Parkgate, Stoke-Gomer, Toddington, Warkworth.

25 and 26. Kendal, Penrith.

26. Ovingham, Rugby, Settle.
27. Axminster, Boroughbridge, Ceriggy Druidion, Dorston, Holdsworthy, Keynsham, Mortimer, Spalding, South Molton.
28. Boroughbridge, Cerne-Abbas, Keynsham, Malmsbury, Soham.
29. Alton, Altringham, Ashton under Lyne, Calsthorpe, Newchurch, Market-Harborough, Longtowne, Ratcliff-Bridge, Wadhurst.
30. Astbury, Axminster, Chapel-in-le-Frith, Hollingsworth, Kegworth, Kenilworth, Louth, Penkridge, Radcliff-Bridge.

Moveable Fairs in April.

First Monday, at Aberford, Pelbroughton, Frettenham, Shiffnal.

First Tuesday, Ashford, Maidstone, Tunbridge.

First Wednesday, at Finchampstead, Ryegate.

First Thursday, at Harrow (Leicest.), Mansfield.

First Friday, at Snaith.

First Saturday, at Chesterfield, Llanidloes.

Monday before the 5th, at Swindon.

Monday and Tuesday before the 5th, at Howden, Salisbury.

Thursday before the 5th, at Yarm.
Second Monday, at Gresford, Melksham, Warwick.
Second Tuesday, at Arundel, Battle, Leighton Buzzard, Whitechurch.
Second Wednesday, at Holy Cross, Steyning, Tewkesbury.
Second Thursday, at Cheltenham, Cricklade, Stamfordham.
Second Saturday, at Okeham.
Thursday after the 7th, at St. Ewe.
Thursday after the 15th, at Lutterworth, Middleton.
Third Monday, at Bethersden, Bishop's-Nympton, Exbourne, St. Neot's.
Third Thursday, at Ellesmere, North Tawton, Shipston.
Tuesday after the 19th, at Lincoln.
Third Thursday, at Launceston.
Third Wednesday, at Storrington.
Wednesday before the 16th, at Witheridge.
Friday before the 21st, at Barnstaple.
Thursday before the 28th, at Heckington.
Last Monday, at Aberford, Belbroughton, Chepstew, Chesterfield, Pontypool, Usk, Harewood, Sampford Peverell.
Last Tuesday, at Broseley, Caerwys, Guisborough, Horsham, Malmsbury, Pattingham, Potton, Rochester, Ware.
Last Wednesday, at Cawston, Hungerford, Tadcaster.
Fourth Thursday after the 5th, at Purton.
Last Thursday, at Snaith.
Last Friday, at Churchingford, North-Shields.
Last Saturday, at Alton, Bingford, Burford, Newmarket (Flintshire), South Molton.

MAY.

1. ALLERTON, Barrow, Bridgenorth, Burnham (Bucks), Caerleon, Castle-Acre, Castle-Cary, Egdean (Holy Thurs., no fair), Green Street, Edgware, Harwich, Hoo, Lancaster, Llanfechell, Laxfield, Leigh, Lowestoft, Melbrooke, North Petherstone, Oswestry, Philip's Norton, Pool (Dorset), Preston, Reading, Shoreham (Kent), Stanstead, Stockport, Stonehouse, Tenbury. Tarporly, Trewenn, Wittersham, Withyam.
1, 2, and 3. Marlow.
2. Buxton, Coventry, Leominster, Melton Mowbray, Oldham, Orton, Redruth, Tintwistle, West Handon.
3. Alvechurch, Alborough, Altringham, Broadclift, Brom-

yarn, Barton Underwood, Bury (Lancashire), Colnbrook, High Bickington, Oxford, Tregony.

4. Ampthill, Bisley, Boston, Brecknock, Brewton, Callington, Castlecombe, Charing, Cheddar, Chegford, Chesterfield, Chichester, Cowbridge, Earith, Elmstead, Gosport, Guildford, East Harling, Henfield, Ipswich, Killington, Lidney, Lifton, Longnor, Maiden-Newton, Modbury, Northampton, North Duffield, Nutley, Overton (Hants), Pontefract, Probus, Shapp, Tamworth (Staff.), Tenby, Ticehurst, Torrington, Wilton, Woburn (Bucks), Wooler, Wrotham, Wotton Basset.
5. Caxton, Chorley, Kippax, Llanrhiader, Northallerton, Pentraeth-Mon.
6. Abingdon, Aldermaston, Buckingham, Burton in Bishopsdale, Calne, Castletown, Chawley, Coleshill, Dunmow, Dursley, Gwthrin, Halstead, Hunmanby, Ivinghoe, Knaresborough, Langhorne, Llannerchymedd, Lewes, Liss, Macclesfield, Maiden-Bradley, Nantglyn, Penford, Pleasley, Pocklington, Risborough, Southampton, Stalbridge, Stoke under Hampton, Tavistock, Treganotha, Uttoxeter, Wednesbury, Wem, West Looe, Wigmore, Winchcomb.
7. Chipping-Norton, Hambledon, King's-Norton, Knaresborough, Southampton, Stafford, Tal-y-bout.
8. Aylesbury, Braintree, Cannock, Crawley, Downham, Dudley, Gnosall, Haslingden, Keighley, Lampeter, Market-Bosworth, Padiham, Pulham St. Mary Magdalen, Winsford.
9. Dehuidd, Hatherleigh, Holdly, Horsebridge, Matlock, Presteign, Okeham, Old Tye Common, in Hatfield, Soham, Tockington.
10. Askrig, Allentown, Caistor, Middlewich, Solyhull, Swaffham, Waltham (Hants).
11. Askrig, Blackburn, Burgh, Crediton, Dolgelly, Eggllwysfach, Llanidloes, Selling, Staines, Wyndham.
12. Alfriston, Alnwick, Bagbor-West, Barnsley, Bilpar, Blackheath, Blackburn, Brading, Burgh, Burwash, Brent, Cawood, Colne, Chelmsford, Congleton, Corfe-Castle, Crickhowell, Evershott, Ewell, Green-street, Haslemere, Haverfordwest, Haverhill, Hertford, Hayfield, Hook-Norton, Hope, Lamborne, Lantrissent, *Llanfydd*, Lanvichangel, Laxfield, Ledbury, Leicester,

Leighton (Huntingdonshire), Linfield, Lichfield, Little Brickhill, Little Mountain, Lymington, Maidstone, Milthorp, Mold, Oswestry, Painscastle, Pembridge, Penryn, Pentre, Pen-y-pont (Radnorshire), Ripon, Rowland's Castle, Sherstone, Stoke (Suffolk), Storrington, Stow on the Would, Stroud (Gloucestershire), Sturminster-Newton, Swaffham, Trefrhiew, Totness, Towcester, Tuxford, Wadebridge, Warwick, Watford, Wendover, Wenlock, Winchelsea, Wingham, Wirksworth, Wiveliscombe, Worstead.

13. Andover, Burgh, Burnley, Darley, Folkingham, Harlowe, Montacute, Pwlhely, Ripon, Rufford, Silsoe, Towyn.

14. Abergavenny, Arundel, Bala, Berkeley, Bungay, Burwell, Castle Hedingham, Chertsey, Crouch, Denbigh, Elstow, Fairford, Goldanger, Great Baddow, Haltwistle, Hamstreet, Hartlepool, Heytesbury, Holloway, Huddersfield, Leominster, Newark, Nuneaton, Oakhampton, Pembroke, Ramsbury, Rochdale, Stafford, Stratford-upon-Avon (Warwick), Stretton-church, Tattershall, Tewkesbury, Thetford, Tiddeswell, Titchfield, Uckfield, Waltham Abbey, Weighton, Wichelsea, Woolbridge, Worstead.

15. Benenden, Bettus, Brandsburton, Chatham, Elstow, Frodsham, Hodnett, Over, Rugby, Smeeth, Tattershall, Tidswell, Westham.

16. Caergwrle, Caernarvon, Chevening, Llangerniew, Machynlleth, Wymondham.

17. Amesbury, Ashford, Askrig, Brentford, Bolney, Chippenham, Frodsham, Groombridge, Hay, Holbeach, Knighton, Longnor, Mere, Newton (Lancashire), Penrice, Rudham,

18. Aulcester, Brentford, Comb St. Nicholas, Dorston, Frodsham, Ipswich, Llangwm, Llanfannon, Leek, Peasemarsh, Westfield, Wolsingham.

19. Brentford, Helmseley-Blackmoor, Hereford, Shefford, Southwick (Sussex), Stratton.

20. Rackham, St. Tiddey, Swindon, Wellow, Wickham.

21. Ashborne, Ewhurst, Hatherleigh, Lamberhurst (Sussex), Sellinge, Sputty, Trecastle, Tring, Whitesmith.

22. Abbot's Bromley, Culmstock, Dunstable, Limpsfield, Maenclochog, Oakley, Ruabon.

23. Albrighton, Appleshaw, Bagborough, Crickieth, Grays, Guestling, Lidford Green, Sodbury.
24. Corwen, Kidwelly Festiniog, Llanvyllin, Marshfield, Rowland's-Castle, Wood's Corner.
25. Cuckfield, Ospringe, Sandhurst.
26. Briston, Camelford, Donnington, King's Brompton.
27. Horstead, Pett, Thaxted.
28. Botley, St. Germain's, Newport (Salop), Woodnesborough.
29. Brompton, Danbury, Ham, near Richmond, Lane End, Lawaden, Lanymynech, Madeley, Peckham (Kent), Penzance, Selbourne, Stoke-Climsland, Stone, Tarring, Thakeham, Thorpe, near Egham, Tollerdown, Upstreet, Wye.
30. Ackhole, Ardingley, Cranbrook, Mayfield, Rochester, Tollerdowne, Wells.
31. Bingham, Llangollen, Stanton, Talgarth.

Moveable Fairs in MAY.

Thursday after the 1st, at Epworth.
Friday after the 1st, at Bishop's Castle, Derby Newton.
First Monday at Aberford, Caerphilly, Tenterden, Worcester.
Tuesday before the 6th, at Purton.
First Tuesday, at Ashford, Ashwater, Foulsham, Maidstone, Martham, Newtown, Thrapstone, Tunbridge.
First Wednesday at Chard, Cullumpton, Martham, Ryegate.
Wednesday before the 4th, at Northleach.
First Thursday, at Bingham, Exminster, Harrow (Leicest.) Montgomery, Rugby, Weldon.
First Friday, at Crowcomb.
First Saturday, at Wantage.
Second Monday, at Hay, Melksham, Worcester.
Second Tuesday, at Arundel, Battle, Huntingdon, Leigh (Essex).
Second Wednesday, at Cardiff, Warley-common.
Second Friday, at Leyburn.
Second Saturday, at Swansea.
Wednesday after the first Monday, at Cockermout.
Tuesday before the 11th, at Egton.
Wednesday before the 12th, at Beverley.
Friday before the 11th at Stroud.
Saturday before the 12th, at Howden, Howey.
Saturday before the 13th, at Durham.

Second Wednesday after the 11th, at Market Deeping.
Friday se'nnight before the 13th, at Reeth.
Monday before the 13th, at Stamford.
Tuesday before the 13th, at Harrold.
Wednesday before the 12th, at Dewsbury.
Thurs. before 12th, at Higham Ferrers, Pinniston, Porlock.
Tuesday se'nnight after the 12th, at Hook Norton.
Friday after the 12th, at Llansawell.
Second Friday after the 12th, at Charlbury.
Third Tues. after the 12th, at Guisborough, North Moulton.
Saturday after the 21st, at Wainfleet.
Last Monday, at Aberford, Chepstow, Chesterfield, Crowle, Pontypool, Usk.
Last Tuesday, at Horsham, Malmsbury, Rochester.
Last Wednesday, at Northleach, Tadcaster.
Last Thursday, at Alston Moor, Baldock.
Last Friday, at Chipping Norton.
Last Saturday, at New Buckenham.

JUNE.

1. CAISTOR, Debden, Leicester, Newick, Queen's Camel.
2. Abridge, Dinasmouthy, Lachinden, Tenbury.
3. Caermarthen, Hurstgreen, Uttoxeter.
4. Balcomb, Corsley Heath, Narberth, Rudgeley, Witham.
5. Althorne, Daventry, Malmsbury, Milbourne Port, Poole (Montgomeryshire), Rudgeley.
6. Bedworth, Bodiam, Caerphilly, Dalton, Daventry, Lenham, Oldbury, Ostend, Rudgeley, Seale.
7. Barnham, Montgomery, Shepton Mallett, Rudgeley, Whitchurch.
8. Gorlestone, Ravenglass.
9. Swallowfield, Lower St. Columb, Steyning.
10. Appleby, Banbury.
11. Askrig, Brandon, Cavendish, Chudleigh, Cleobury Mortimer, Grampound, Liphook, Manhineot, Newenham (Glouc.), Oakingham, Overton (Flintshire), Queen Camel, Stanford, Stoford, Tolleshunt Darcy.
12. Askrig, Bines Green, Haverfordwest, Prescott.
13. Purfleet, Ross, Whittlesey, in the Isle of Ely.
14. Aylesbury, Hailsham.
16. Folkingham, Frotherheath, Machynlleth, Polstead, Stow Green, Wrexham.
17. Bradfield, Gaywood, Grimsby, Taunton, Whitchurch,

17, 18, and 19, Bradford.

18. Combe St. Nicholas, Droitwich, Rotherfield, Shipborne.

19. Langhorne, Northampton, Rydyllafray.

20. Avingdon, Colford, Hitcham, Kidderminster, Maidstone, Presteign.

21. Aldeburgh, Llandloe, Llantwitt, Llanwrest, Newburgh (Lancashire).

22. Amesbury, Banham, Bardfield, Bentham, Bettus, Bletchingley, Boroughbridge, Brampton (Herefords.), Broadwater, Chippenham, Cross-in-hand, Hatherleigh, Havant, Holt (Denbighshire), Horncastle, Lantwitt, Ledbury, Macclesfield, Newburgh (Anglesea), Newcastle (Carmarths.), Newport Pagnel, Selby, Shipton, Stratford (Suffolk), Wellington (Salop).

23. Boroughbridge, Llandelga, Somersham.

24. Abergavenny, Alconbury, Bentham, Boughton Green, Bradwell, Bridgewater, Bromsgrove, Cambridge (for a week), Canewdon, Chelwood, Chippenham, Cowbridge, Debenham, Farnham (Surrey), Flint, Franfield, Glemsford, Hadleigh (Essex), Halifax, Harriotsham, Kirkham (Lancash.), Leighton (Yorkshire), St. Mary Cray, Moor Kirk, Much-Haddam, Newn, Newton Abbot, Orford (Suffolk), Pebmarsh, Flint, Rumford, Shaftesbury, Silverton, Sodbury, Wainhouse Corner, Wallingford, Witheridge.

25. Bangor, Balsover, Boughton Green, Canvey Island, Forest Row, Malham.

26. Broughton Green, Hitchim, Machynlleth, Pershore.

27. Builth, Catstreet, Hafield (Sussex), Newport (Pembrokeshire), Sarnfoldyrn, Taunton, Wigan.

28. Bolton (Yorkshire), Burslem, Crowland, Hadstock, Higham Ferrers, Llanvyllin, Yeovil.

29. Ashington, Aylesford, Bath, Beccles, Buckfastleigh, Buntingford, Camborne, Cardiffe, Chailey, Chartham, Great Clacton, Fareham, Grassington, Hartley Row, Hinton, Hoddesdon, Horndon, Hook Norton, Huntspill, Keddington, Llangerniew, Lingfield, Landrake, Olney, Polperro, Redlinch, Reepham, Spalding, Stafford, Standish, Tolesbury, Wem, Winterburn.

28 and 29. Honiton.

30. *Bridgenorth*, Harleigh, Thwaite.

Moveable Fairs in JUNE.

First Monday, at Toddington, Warwick, Worcester.
First Tuesday, at Ashford, Maidstone, Rippon, Tunbridge.
First Wednesday, at Ryegate, South Harting.
First Thursday at Alphamstone, Ashburton, Askrig, Brightlingsea, Rippon.
First Friday, at Bicester.
First Saturday, at Moreton-Hampstead.
Second Monday, at Melksham.
Second Tuesday, at Arundel, Battle.
Second Friday, at Chirk.
Tuesday after the 11th, at Chapple.
Monday, Tues., and Wed., after the 12th, at Thorne.
Saturday before the 20th, at Chepstow.
Wednesday after the 11th, at Stockland.
Wednesday before the 22nd, at Brackley, Market Drayton, Southampton, South Moulton.
Wednesday after the 22nd, at Brackley.
Tuesday before the 24th, at Oswestry, St. Wep.
Wednesday before the 24th, at Lambert Castle, Saltash.
Wednesday after the 24th, at Axminster.
Saturday before the 29th, at Stafford.
Saturday before the 27th, at Stokesley.
Last Monday, at Albrighton, Chepstow, Chesterfield, Fazeley, Pontypool, Usk.
Last Tuesday, at Horsham, Malmesbury, Rochester.
Fourth Monday, at Appledore.
Monday after the 29th, at Boughton, Sidley.

JULY.

1. CRICKIETH, Drustlwyr, Haslingden, Hereford, Newenden, Penshurst, Thorney (Isle of Ely).
2. Ivelchester, Festiniog, Toller Down, Walton (Essex), Wickware, Ystradmyrick.
3. Folkingham, Leek, Shrewsbury, Sputty, Whitesmith.
4. Dolgelly, Folkingham, St. Ninian, Stagshaw-Bank, Uttoxeter, Wakefield.
5. Ashborne, Bedal, Bedford, Benham, Beverley, Bishop's Castle, Billingston, Brecknock, Bricet, Burford, Chester, Chesterford, Chesterfield, Church Whitfield, Clayton, Colchester, Congleton, Devizes, Dorchester, Ealing, near Southampton, Easingwould, Gloucester, Harlestone, Haxey, Henfield, Hertford,

Kennington, Lancaster, Launceston, Leicester, Lincoln, Little Bourn, Llanerillo, Lyminge, Narberth, Newbury, Pevensey, Pontypool, Probus, Ruiton, Torrington, Ulpho, Underwood, Uttoxeter, Wainfleet, Wakefield, Wareham, Warwick, Wenlock, Whitfield, Windsor, Winterton, Woodland.

6. Acton (in Suffolk), Bedal, Chester, Kettlewell, South-Petherton, Uffculme, Wells.
7. Aldermaston, Bovey Tracy, Brumhill, Chapel-in-le-Firth, Chester, Laycock, Northop, Pamphill, Penryn, Rugby, Taunton, Uppingham.
8. Chester, Pett, Southwater, Thaverton, Wirksworth.
9. Chester, Dolsdon, Garstang, Langadock, Machynlleth.
10. Abbotsbury, Bala, Bennington, Blandford, Buckingham, Burnley, Carmarthen, Dulverton, East Looe, Foulness Island, Frodingham, Godalming, Grantham, Holsworthy, Hull, Hyde, Iver, Knotsford, Lampeter, Leeds, Leominster, Lostwithiel, Mansfield, Market-Bosworth, Marlborough, Pembroke, Peterborough, Petersfield, Portsmouth, Ringwood, St. Peter's (Kent), Scotter, Sevenoaks, Southham, Stebbing, Stockbridge, Stoken-church, Stowmarket, Sudbury, Talgarth, Upton, Watton, Wolverhampton, York.
11. Howden, Leeds, Macclesfield.
13. East Grinstead, Neath, Woburn (Bedfordsh.).
14. Corwen, Wintrigham.
15. Bentley (Essex), Chiswick, Great Bedwin, Lingfield, Little Haddam, Bury Green, Malling (East), Praze, Prittlewell, Ramsey, St. Asaph, Seamer, Up-Holland.
16. Burton, Helmsley-Black-moor, Matlock.
17. Albury, Putmore-Heath, Camelford, Llanidloes, Llanybidda, Penrice, Topcliff.
18. Atherstone, Banwell, Bideford, Brentwood, Chipping-Norton, Cirencester, Denbigh, Emsworth, Fenny-Stratford, Haverfordwest, Horsham, Huntingdon (Herefordsh.), Kirton, Kenninghall, Moreton-Hampstead, Merthyr Tydvil, Newcastle (Carmarth.), Overton (Hants), Patrington, Pett, Sherborne, Stockton, Tenbury, Topcliff, Wantage, Warrington.
19. Caerphilly, Clay, Landrake, Mortlake.
20. Barkway, Caerleon, Helstone, Honiton, Kingsbridge, *Longbridge*, Rickmansworth, Ross, Tenby.

den, Dartford, Headen, Ivelchester, Keswick, Kingston, Kyneton, Langeridge, Long-Cromash, Ludford, Lutterworth (near Winton), Magdalen Hill (near Norwich), Mold, Newark, Northwich, Riper, Sprowstone, Stockbury, Stoney-Stratford, Wisbech, Woodcot, Woodstock, Yarm.

3. Daventry, Hitcham, Kingston, Redruth, Thirsk.
4. Caernarvon, Landelga, Kingston, Thirsk, Wednesbury.
5. Abingdon, Altrincham, Audley-End, Baldock, Berkhampstead, Bicester, Boscastle, Boston, Brigg, Bromley, Brist, Castle-Acre, Campden, Cheltenham, Chichester, Currey-Revel, Doncaster, Dorchester (Dorsetshire), Dudley, Egerton, Epsom, Garner-street, Goldsithnay, Hatfield-Broad-Oak, Hexham, Kirkoswald, Lanfechell, Langindairne, Lechdale, Linfield, Longnor, Louth, Ludgershall, Northampton, Oakhampton, Pocklington, Queenborough, Ravenglass, Rhos Fair, Shiffnal, Skipton, Stamford, Stavordale, Stone, Thrapstone, Thirsk, Trowbridge, Wattlesbury, Westbury (Salop), Wetherby, Wigmore.
6. Chertsey, East Isley, Holtwood, Rhayador, St. Ann's Hill (Devizes), Torn Hill, Trowbridge, Treganotha.
5 & 6. Ewhurst, Goldsithnay, Louth, Trowbridge, Wedmore.
7. Falmouth, St. Ann's Hill (Devizes).
8. Knighton, Ruthin, Shepton-Mallett.
9. Fincham, Llanrwst, Massingham, Mattishaw.
10. Aberdare, Alvechurch, Appleby, Ashton, Crismond, Deddington, Flint, Hawkhurst, Hungerford, Hurstpierpoint, Lansdown (Kent), Mark, Membury, Newburgh (Anglesea), Rye, Snaith, Thaxtead.
11. Aberfraw, Dronfield, Lancaster, Marston, Newton, Preston, Snape, Warminster, Waltham St. Lawrence.
12. Bettus, Britford, Caergwrle, Caermarthen, Chirk, Crissingham Magna, Dunholm, Dunstable, Feversham, Green, Haverhill, Hay, Lantrissent, Lidford-Green, Loughborough, Malling, Markham-Church, Mitcham, Newcastle-upon-Tyne (nine days), Newton (Lancashire). Plymouth, Shrewsbury, Stowmarket, Uffculme, Wisbech, York.
13. Banbury, Highworth, Hornsea, Newent, Seaford.
14. Llannfydd, New Radnor, Trecastle.
15. Attleborough, Keynsham, Lelant, Liskeard, Market Weston, Newin, Newport (Monmouthsh.), Oswestry

Rainham, Thornbury, Tollerton, Tutbury, Worcester, Yarlington.
16. Ashborne, Eccleshall, Felsham, King's Norton, Pentraoth-Mon, Thetford.
17. Donington, Llanfannan, Llanderfel, Pen-y-street in Trawsfynydd.
18. Aberwingregen, Beddgelert, Boyton, Camberwell, Clynoggfawr, Navenby, Settle.
19. Pwlhely, Settle, St. Asaph.
20. Abergeley, Chorley, Moorlinch, Penmorsa, Settle.
21. Arundel, Bapchild, Bedford, Blackmore, Cayo, Cheadle, Crediton, Farnham (Dorset), Frodsham, Harleigh, Hartlepool, Horncastle, Kilgarren, Kilham, St. Lawrence, Llangellon, St. Lawrence, Lechlade, Ludlow, Martock, Melton Mowbray, Mwrrs, Newburgh (Anglesea), St. Nicholas, Oundle, Peckham, Priddy, Rugby, St. Lawrence, Settle, Stroud (Gloucest.), Winslow.
22. Brachnell, Festiniog, Frodsham, Hardford (Suffolk), Ipswich, Priddy, Marlborough.
23. Belford, Frodsham, Louth, Penmachno.
24. South-Benfleet, Buckfastleigh, Cannock, Chipping, Cranborne, Crayford, Egglwysfach, Fazeley, Lee, Landrake, Prescot, Salcote, Southwold, Wainfleet, Whittingham, Witney.
25. Bedworth, Bingley, Caerphilly, Coxwould, Haughley, Llanfaiver, Maiden Newton, Partney, Prescot, Ripley (Yorkshire).
26. Bakewell, Bampton (Oxfordshire), Bingley, Borth, Bradford Leigh, Carlisle, Corby, Coventry, East Brent, Elsdon, Ellesmere, Guisborough, Goudhurst, Hermitage, Hinkley, Kirkhampton, Kilhampton, Little Driffield, Northampton, Porthathway, Rhos Fair, Ripley (Yorkshire), Romney, Rumsey, St. Mary's Hill, Spalding, Strood (Kent), Swansea, Tollerton, Yarlington.
27. Bingley, Ceriggy, Coventry, Druidion, Guisborough, Lackington, Lampeter, Newport Pagnel, Rhayador, Ripley (Yorkshire).
28. Llanerillo.
29. Caerwys, Newport Pagnel, Overton (Flintshire), Philips Norton, Sampford Peverel, Uckfield, Watford.
30. Blagdon, Burton in Bishopsdale, Spalding, Watford.
31. *Wicks.*

Moveable Fairs in August.

First Monday, at Cirencester, Corsley Heath, Lampeter, Reddich.
First Tuesday, at Ashford, Cowbridge, Duffryn, Ledbury. Maidstone, Thame, Tunbridge.
First Wednesday, at Chard, Milton Abbott, Ryegate.
First Thursday, at Weldon.
Monday after the 1st, at Crowcomb, Curry Rival.
Monday fortnight after the 1st, at Boyton.
Monday after the 2nd, at Horning.
Second Monday, at Melksham, Warwick.
Second Tuesday, at Arundel, Battle.
Second Wednesday, Long Port, Tewkesbury.
Thursday before the 5th, at Higham-Ferrers.
Wednesday after the 12th and 13th, at Knaresborough.
Thursday after the 14th, Stamfordham.
Thursday after the 22nd, at Ripon.
Wednesday after the 24th, at Dalwood.
Third Tuesday, at Guisborough.
Saturday after the 11th, at Lampeter.
Saturday after the 22nd, at Ilfracombe.
Thursday before the 24th, at Chapel-in-le-Firth.
Friday before the 24th, at Reeth.
Monday fortnight after the 10th, Bradford Leigh (Wilts).
Monday after the 24th, at Kilmington (Somersetshire), Morbath, Tarporley.
Wednesday after the 26th, at South Moulton, Southampton.
Last Monday, at Chepstow, Chesterfield, Gressford, Pontypool, Usk.
Last Tuesday, at East Brent, East Grimstead, Horsham, Malmsbury, Rochester.
Last Wednesday, at Brampton (Cumberland), Cawston, Ilminster.
Last Friday, at Blagdon.
Monday after the 29th, at Road.
The last week, a Guild at Preston, in Lancashire, once in 20 years.—The last Guild was held in 1822.
Second Monday, at Evesham.

SEPTEMBER.

1. Bristol (lasts ten days), Dronfield, Marnham, Tamworth, Tregony, Uttoxeter, Yoxall.
2. Kettlewell, Playden, Sidmouth, Steeple Ashton.

3. Long Preston, Newbury, Northcurry, Talybout, Trefrhiew.
4. Abbot's Bromley, Aberconway, Aldborough, near Boroughbridge, Ashby-de-la-Zouch, Barnet, Beaulieu, Brigstock, Brightelmstone, Buckingham, Burnham (Essex), Burnwash, Burton-on-Trent, Bury St. Edmund's, Chipping Norton, Corsham, Crewkerne, Donnington, Egdean, Egton, Esher, East Looe, Finningham, Frampton (Dorsetshire), Hatherleigh, Haverfordwest, Horringer, Kidderminster, Kipton Ash, Kyneton, Leominster, Lostwithiel, Maresfield, Monmouth, Montgomery, Namptwich, Old Chapel, Porlington, Playden, St. Stephen's (Kent), Silverton, Stalbridge, Stockwith, Sudbury, Toddington, Wanborough, near Guildford, Whittingham, Wivenhoe.
5. Barnet, Chorley, Crowland, London (St. Bartholomew), Northallerton.
6. Barnet, Brecknock, Camelford, Freshford.
7. Preston (Lancashire), Stowey.
8. Bishop's Lydeard, Cardigan, Cardiff, Frittenden, Northill, Ormskirk, Rudland, Stourbridge, Talsarn, Wirksworth.
9. Ashford, Bishop's Castle, Broadworthy, Caermarthen, Crawley, Fordingbridge, Harlestone, Harlow, Helstone, Lechlade, Okeham, Tavistock, Watford, Weston Zoyland.
10. Bidford, Dinasmouthy, Fowey, St. Mary Cray.
11. Ashill, Blackburn, Forncett, Holbeach, Horsebridge Common (Sussex), Lambert Castle, Pen-y-Pont (Radnorshire), Salisbury great sheep fair: if on Monday, then the Saturday before. Toller Down, Wareham.
12. Adversean, Beggar's Bush, Brentford, Dundry, Gillingham, Giles-hill, Horstead-Kayne, Marnham, Neath, Poole (Montgomeryshire), Redruth, Stogussey, Toller Down, Wilton.
13. Brentford, Iron Acton, Leigh, Maldon, Stourport.
14. Barking, Basildon, Brentford, Broadway, Congerbury, Edmonton, Frome, Pickering, Ryegate, Tendering, St. Tiddy, Towyn, Winbourn, Witham.
15. Durham, Edmonton, Grimsby, Mark, Pewsey, West Ham (Sussex), Week St. Mary.
16. Bettus, Cuckfield, Edmonton, Pewsey, St. Decuman's, *Tillingham*, Woolpit.

17. Baddlesmore, Lanrwst, Lee, Masham, Penrice, Probus, Pewsey, Reddich, Watchet, Wilmington.
18. Bury (Lancashire), Gisburn, Kirby Moor-side, Machynlleth, Masham, Newent, Partney, Wicks, Woodbury Hill, near Bere.

16, 17, and 18. Stratford.

19. Abingdon, Amersham, Atherstone, Barnstaple, Beaminster, Beaumaris, Breewood, Bruton, Callington, Carlisle, Denbury, Little Driffield, Eastmeon, Egham, Egremont, Guisborough, Gisburn, Glastonbury, Hulton, Harbottle near Rothbury, High Ongar, Kellington, Kington, Llandysell, Market Drayton, Northampton, Painswick, Partney, Shouldham, Silminston, Staines, Steyning, Uttoxeter, Waltham on the Wold (Leicestershire), Waterleigh, Week St. Mary, Woolpit, Worcester, Watton Courtney, Wrexham.
20. Dolgelly, Guisborough.
21. Boreham (Sussex), Buckland St. Mary, Caerleon, Chudleigh, Clapham (Yorksh.), Crediton, Cricklade, Evesham, Hawkshead, Ireby, Lanfechell, Longtowne (Heref.), Northowram (Yorkshire), Padstow, Penmachno, Pen-y-street in Trawsfynydd, Reading, Stradbrooke, Silsoe, Thorney (Isle of Ely), Wolsingham.
22. Altringham, Buckland-St-Mary, Droitwich, Headon, Llanarth, Pain's-Castle, Winslow.
23. Basingstoke, Beddgelert, Clynnogfawr, Daventry, Droitwich, Enfield, Green-street, Kingsdown, Saxmundham, Swindon, Talgarth, Winterton.
24. Bartholomew, Bootle, Burnham, Dilton-Marsh, Gnosall, Haverfordwest, Llanymynech, Polesworth, Pwlhely, Wherwell.
25. Abergavenny, Arundel, Aylesbury, Bearstead, Belton, Bungay, Burford, Chertsey, Chesterfield, Denbigh, Easingwould, Godstone, Groombridge, Hartland, Haslemere, Heytesbury, Ipswich, Loughborough, Market-Raisin, Newburgh (Anglesea), Newport (Salop), Over, Pembroke, Penmorsa, Pickering, Richmond, Rockingham, Rothersbridge, Rhos Fair, Shorton, Spalding, Stone, Stratford-upon-Avon (Warwickshire), Stretton Church, Summer-Court, Tattersall, Thetford, Titchfield, Tuxford, Waltham-

Abbey, Weighton, Wiveliscombe, Woburn (Beds.), Wotton-Under-Edge.

26. Burton in Bishopdale, Clayton, Festiniog, Grassington, Horsebridge, Harbeath, Lampeter, Padiham, Porthathway, Rhayador, Tenbury, Waltham Abbey.

27. Derby, Dorstone, St Ninian's, near Fenton, Penrith, Powderbatch, Rogate, Sputty.

28. Barton Regis, Chesham, Derby, Gloucester, Hawes, Langhorne, Llanrhiader, Ludlow, Newbridge, Northall (stat.), Radcliff Bridge, Stamford, Studley, Sturbitch Fair.

29. Alton, Ash, Ballingdon, Berkhampstead, Birmingham, Bookford, Chegford, Castle Donington, Cowbridge, Cranford, Derby, Llangerniew, Lowestoft, Maidenhead, Market-Jew, Melbroke, Mells, Long Preston, Radcliff Bridge, Rugby, Sherburne, Smeeth, South-Minster, Teignmouth, Tiverton, Uxbridge, Wainhouse-corner, Wantage, Wallingford, Wellington, Wheatley, Wragby, Wincanton, Woodham-Ferries, Wymondham.

30. Bourn, Brough-hill, Chigwell (statute), Feckenham, Kenilworth, Kenninghall, Llanelly, New Church, Porthathway, Rutlin, Wilmslow, Wye.

Moveable Fairs in SEPTEMBER.

First Monday, at Cirencester, Lampeter, Penkridge, Sidmouth, Tamworth.
First Tuesday, at Ashford, Maidstone, Tunbridge.
First Wednesday, at Kilmington (Devonsh.), Lincoln, New Abbot, Northleach, Ryegate.
First Thursday, at Alston Moor, Langadock.
First Friday, at Snaith, Stevenage.
First Saturday, at Llanidloes.
Monday after the 1st, at Oxford, Sidmouth.
Wednesday after the 4th, at Tewkesbury.
Second Monday, at Fazely, Wimple, Warwick.
Monday before second Wednesday, at Buxton.
Tuesday before second Wednesday, at Newhaven.
Second Tuesday, at Arundel, Battle.
Second Wednesday, at Holy-Cross, Tidswell.
Second Thursday, at Cheltenham.
Third Monday, at Hemel-Hempstead.
Friday after the 9th, at Solyhull.

Friday before the 12th, at Lincoln.
Monday after the 11th, at Newcastle (Staffordsh.)
Saturday after the 11th, at Lampeter.
Tuesday after the 12th, at Oakhampton.
Wednesday after the 12th, at Ashill.
Thursday after the 12th, at Sandbach.
Saturday after the 12th, at Pontefract.
Tuesday after the 13th, at East Harling.
Wednesday before the 14th, at Beverley.
Monday after the 14th, at North-Bradley.
Saturday after the 15th, at Billingham.
Wednesday before the 18th, at Broadway.
Friday after the 18th, at Newent.
Wednesday after the 19th, at East Ilsley.
Monday nearest the 22nd, at Blisland.
Tuesday before the 24th, at Ware.
Wednesday after the 24th, at Dalwood.
Thurs. after the 25th, at Stratford-upon-Avon (Warwicksh.)
Monday before the 29th, at Rugby, Twickenham, Wycombe.
Tuesday before the 29th, at Saltash, Walsall (O. S.)
Wed. before the 29th, at Hungerford (statute), Oswestry.
Thursday before the 29th, at Oxford.
Thursday and Friday before the 29th, at East-Dereham.
Monday after the 29th, at Hounslow.
Tuesday after the 29th, at Thatcham.
Wednesday after the 29th, at Axminster, Hungerford, Rochford, Steeple.
Thursday after the 29th, at Blewbury, Chapel-Common, Chapel-in-le-Firth.
Thursday after the 29th, O. S., at Epworth.
Second Thursday after the 29th, at Middleton.
Saturday after the 29th, at Coleshill, Steeple.
Fourth Saturday after the 29th, at Clitheroe.
Last Monday but one, Langport.
Last Monday, at Chepstow, Chesterford, Pontypool, Usk.
Last Tues., at Aylesham, Horsham, Malmesbury, Rochester.
Saturday before the third Monday, at Rickmansworth.

OCTOBER.

1. BRACKNELL, Bromsgrove, Culmstock, Dinasmouthy, Dolsdon, Hawarden, Llanerchymedd, Manchester, Yetminster.
2. Aberguilly, Alphington, Baldock, Beccles, Brading,

Braintree, Bridgewater, Buckingham, Bunworth, Builth, Burgh, Burnham, Bury St. Edmund's, Cerne-Abbas, Cambridge, Clapham, Cliff, Coddenham, Croydon, Daventry, Devizes, Dudley, Frodingham, Hambledon, Haslingden, Helmsley-black-moor, Hingham, Holsworthy, Howden, Katherine-hill, Knighton, Lambourn, Ledbury, Lewes, Liskeard, Lyme, Lymington, Maiden-Bradley, Malling, Nayland, Northallerton, Nottingham, Peterborough, Redford, Rothbury, Sherstone, Shrewsbury, Stafford, Swineshead, Tarring, Tenby, Warehorn, Wendover, Woodbridge, Woodstock.

3. Castleton, Chipping-Norton, Croydon, North-Tawton, Northallerton, Nottingham, Oldbury, Pentraoth-Mon, Saltfleet.

4. Croydon, Huddersfield, Macclesfield, Mallam, Nottingham, Ubley, Yarborough Castle.

5. Alphinton, Drustlwyr, Inglewhile, Llansadwin, Llanelion, Llanvylin, Leighton (Huntingdonshire), Wibsey, Yarborough Castle.

4 and 5. Wirksworth.

6. Amesbury, Aylesham, Blackboys, Cayo, Heckington, Lincoln.

7. Alresford, Billericay, Corwen, Stockbridge, Ticehurst.

8. Alfreton, Allesley, Challock, Leeds, Swansea, Penryn.

9. Abergely, Beaminster, Caerphilly, Carmarthen, Crismond, Dolgelly, Hartlepool, Lancaster, Martock, St. Stephen's.

10. Aberconway, St. Alban's, Barnesley, Bedal, Blockley, Brent, Bridport, Buckland (Somersetshire), Canterbury, Chardstock, Charlbury, Chester, Chichester, Clack, Cockermouth, Colne, Critch, Eastbourne, East-Looe, Fenny Stratford, Gosport, Great Thurlow, Hadleigh (Suffolk), Haslingden, Hay, Higham Ferrers, Highworth, Hope, Hull, St. Ives (Huntingdonsh.), Kegworth, Kingland, Lancaster, Lenyher, Lingfield, Malton, Mathry, Mere, Mildenhall, Milverton, Mitchell-Dean, Newhaven (Sussex), Norton, Otterton, Owermoigne, Pentre, Pontypool, Ramsbury, Rushlake-green, Selby, Sheepwash, Shouldham, Solyhull, South-Brent, Steyning, Stonehouse, Stow, Tavistock, Tewkesbury, Thame, Thirley, near

Haslemere, Torrington, Trewenn, Uxbridge, Watton, Wetherby, Weyhill, Whitbury, Withyam, Woodham Ferries.

11. Ash, Askrig, Basingstoke, Bedal, Bedford, Blackheath, Briston, Burnley, Burwell, Clack, Framlingham, Glastonbury, Holbeach, Malton, Mardon, Market-Deeping, Monkton, Oakingham, Ongar, Oundle, Shefford, Sittingbourn, Smarden, Stortford, Stow (Lincolnshire), Tring, Tunbridge, Twyford.

12. Ashford, Askrig, Aylesbury, Caxton, Chester, Ditching, Northop, Oundle, Redruth, Sevenoaks, Sellinge, Solyhull, Warwick.

13. Aldermanston, Bolton (Lancashire), Burslem, Chester, Deal, Downton, Littleborough, Rackham, Rhos fair, Rudham, Stockton, Wigan, Yattenden.

14. Actonbridge, Bolton (Lanc.), Chester, Haworth, Porthathway, Sarr, Sherborne, Swaton, Trecastle, Worksop.

15. Ashover, Brentwood, Brightlingsea, Farningham, King's-clere, St. Mitchell.

16. St. Asaph, Bosworth, Brentwood, Edenbridge, Llanderfel, Lanusochllyn, Turner's-hill.

17. Ashurst, Alcester, Alresford, Blackburn, Christchurch, Cooling, Donnington, St. Faith, Gaywood, Havant, Ivinghoe, Llanrhiad-Dyffin Alwyd, Maidstone, Manchester, Navenby, Wellow, Wenlock, Wooler.

18. Belbroughton, Cannock, Charlton, Cheadle, Crickeith, Eversley, Halesworth, Hallworthy, Harwich, Hatfield, Haverfordwest, Kineton, Kirkham (Lanc.), Laxfield, Lutton, Nettlebed, Newham (Gloucestershire), Newton Poppleford, Overton (Flintshire), Partney, Waltham (Hants), Winterburn, Wool-Lavington, Workington.

20. Corfe Castle, Festiniog, Lamamon in Yale, Lampeter, Market-Harborough (kept nine days), Partney, Travena, Whitchurch (Hants), Yarm, Yoxall.

20. Ashborne, Blyth, Cerig-y-Druidion, Chichester, Colchester, Devizes, Elham, St. Faith's, Gray's, Halford, Hereford, Hodnett, Market Deeping, Rotherfield, Sawbridgeworth, Slaidburn, Sleaford, Swansea, Tenby, Wells, Yarm.

21. Ashford, Bridlington, Cnwydy, Rudgley, Wells, Woodbridge.

22. Barking, Montgomery, Newport-Pagnell, Overton, (Hants), Salisbury.

23. Aberfraw, Ashford, Boroughbridge, Bridgewater, Dalton, Llangenoe, Lansawel, Lenham, Preston (Herts), Ripley (Derbysh.), Stockport, Sputty, Woodbridge.

24. Bampton (Devon.), Baddlesmore, Cloeaynog, East Harling, Gravesend, Leighton Buzzard (Bedfordsh.), Market Drayton, Marshfield, Matlock, Porthathway, Stow on the Wold, Sturminster, Tamworth (Staff.), Upottery, Wainfleet, Winchester, Windsor.

25. Aberwingin, Bentham, Bishop's Nympton, Castle Headlingham, New Radnor, Parkgate, Queen Camel, Stockport, Wells.

26. Appletreewick, Grantham, Edwinstane, Llandegla, Llansannan, Narberth, Ovingham, Pen-y-pont (Radnorshire), Spalding, Warminster, Whittlesea, in the Isle of Ely.

27. Aberguilly, Appletreewick, Caergwrle, Cleobury-Mormiter, Darley-Flash, Daventry, March in the Isle of Ely, Nantglyn.

28. Alnwick, Askrig, Bangor, Buxton, Crowcomb, East-Dean, Llanidloes, Lifton, Linfield, Milbourne-Port, Needham, Plympton, Radnor, South-Harting, Thrisk, Totness, Warminster, Whitchurch (Salop).

29. Abbey-Holm, Ambleside, Askrig, Bourn, Little Brickhill, Bridgenorth, Broadwater, Broseley, Burton, Chaford, Charing, Chippenham, Clay, Edwinstone, Ely, Ewell, Farringdon, Halstead, Hampton (Gloucester.), Henley in Arden, Highworth, Hinton, Holt (Denbighshire), Horncastle, Hunmanby, Kidwelly, King's-Cliff, Kirkby-Stephen, Saint Lawrence (Cornwall), Marlow, Midhurst, Mongham, Newcastle-upon-Tyne (nine days), Pamphill, Piddletown, Pleasley, Radnor, Sedburgh, Thirsk, Tidswell, Towcester, Tunbridge, Uphaven, Usk, Wellingborough, Wigan.

30. Astbury, Banbury, Holmsfirth, Newhaven (Derbys.), Northiam, Wigan.

31. Bilpar, Chisselborough, Nuneaton.

Moveable Fairs in October.

First Monday, at Aberforth, Cirencester, Cornard, Southam.
First and second Saturday after the 8th, at Swansea.

Fourth Saturday after Sept. 29th, at Clitheroe.
First Tuesday at Alnwick, Ashford, Maidstone, March (Isle of Ely), Tunbridge.
First Wednesday, at Ryegate.
First Saturday after the 2nd, at Overton.
Second Monday, at Harewood, Melksham, South Brent.
Second Tuesday, at Arundel, Battle, Madeley, Maidstone, Tregarron.
Second Wednesday, at Northallerton.
Second Thursday, at Mansfield.
Thursday before the 2nd, at Upton.
Thursday before the 5th, at Heckington.
Second Friday, at Leyburn.
Thursday after the 2nd, at Stratford-on-Avon.
Thursday after the 6th, at Middleton.
Thursday before the 10th, at Lutterworth.
The 10th, if a Thursday; if not, the Thursday se'nnight before the 10th, at Henley (Oxfordshire),
Monday before the 10th, at Cirencester, Pickering.
Wednesday before the 10th, at Dewsbury, Northleach.
Thursday before the 10th, at Bishop-Auckland, East-Hagburn, Heckington, Kettering, Porlock, Witney, Winslow.
Thursday se'nnight before the 10th, at Henley.
Saturday before the 10th, at South Molton, Watlington.
Monday after the 10th, at Ashbrittle, Bakewell, Cirencester, Fazeley, Swinestead, Trevenen, Wantage.
Tuesday after the 10th, at Kingsclere, Knaresborough, Shipton.
Wednesday after the 10th, at Axminster, Knaresborough, Llandovery, Leek, Northleach, Otterton, Rhayador, Sucklebridge.
Thursday after the 10th, at Penniston.
Friday after the 10th, at Bicester, Waltham (Hants).
Saturday after the 10th, at Carlisle, Deddington.
A week after the 10th, at Lynn. Second Tuesday after the 10th, at Salisbury.
Thursday se'nnight after the 10th, at King's-Brumpton.
Fourth Thursday after the 10th, at Purton (Herts).
Monday before the 11th, at Corby.
Tuesday before the 11th, at Acris Mill, Harrold, Longnor, Walsall.
Friday before the 11th, at Derby, Stony-Stratford.

Third Tuesday, at March, (Isle of Ely).
Tuesday after the 11th, at Hawkinge.
Wednesday after the 11th, at Brackley, Royston.
Thursday after the 11th, at Banbury, Empsworth, Folkingham, Penniston, Porlock, Ross, Royston, Winslow.
First Monday, Tuesday, and Wednesday after the 12th, at Thorne.
Friday after the 11th, at Waltham.
Friday after the 12th, at Lambourn.
Monday before the 18th, at Belbroughton.
Wednesday before the 18th, at Broadway.
Wednesday after the 17th, at East Ilsley.
Friday after the 16th, at St. Austel.
Saturday after the 17th, at Clitheroe.
Monday after the 18th, at Aberford, Gainsborough, Mast, Nettlebed.
Friday se'nnight after the 18th, at Chepstow.
First and second Saturday after the 19th, at Swansea.
Saturday before the 23rd, at Booth.
Tuesday after the 23rd, at Cartmell.
Thursday after the 23rd, at Ulverstone.
Tuesday after the 27th, at Settle.
Monday after the 28th, at Hinkley.
Monday before the 29th, at Twickenham.
Tuesday before the 29th, at Porton.
Thursday before the 29th, at Bromyard.
Twentieth, if Tuesday; if not, Tuesday after last Monday, Aberford.
Last Monday, at Chepstow, Chesterfield, Pontypool, Usk.
Last Tuesday, at Aylsham, Malmesbury, Pershore, Rochester.
Last Wednesday, at Tadcaster.
Last Thursday, at Bampton, Chisselborough, Knighton, Stockbridge.
Fourth Saturday, at Newmarket (Flintshire).

NOVEMBER.

1. BALSOVER, Earith, Fordstreet, Coventry, Lane End, Llanybiddar, Litcham, Moreton, Prescot, Rothbury, Saffron Walden, Tintwistle, Wadhurst.
2. Bletchingley, Buckland (Devonsh.), Oakingham, Poole (Dorsetsh.), St. Asaph, Toddington.
3. *Broomfield, Burton in* Bishopsdale, Poulton, Swaffham, *Talgarth.*

4. Appleshaw, Burton in Bishopdale, Pluckley.
5. Beverley, Elstow, Caerwys, Kippax, Longridge, Middleham, St. Neot's (Cornwall).
6. Barwick-hill, Elstow, Helmsly-Black-moor, Middleham, Mortimer, Newton Abbott, Newcastle (Staffordsh.), Newport (Monmouthshire), Somersham, Sutton (Hants), Tregony, Whitchbury.

6 and 7. Preston.

7. Horley, Middleham, Rochdale, Talybout, Talsarn, Trefrhiew.
8. Aberconway, Alford, Biggleswade, Billinghurst, Bingham, Biddenden, Blackwater, Blandford, Buckingham, Chilham, Chipping-Norton, Cirencester, Diss, Dulverton, Dunmow, Forest-Row, Helstone, Hertford, Hatherleigh, Heighley, Hexham, Kendal, Knotsford, Llanedy, Llhanrhiader, Leeds, Leominster, Lidney, Massingham, Newbury, Newlyn, Newmarket (Suffolk), Pensford, Pocklington, Ripley, Rumsey, Somerton, Stamford, Stratton, Sutton (Warwickshire), Warwick, Watton, Weasingham, Wiston, Witham.
9. Bingham, Botley, Knaphill, Leeds.
10. Ashby-de-la-Zouch, Falmouth, Folkingham, Ruthin, Ripley, Stonehouse.
11. Ashburton, Bakewell, Brandon, Camborne, Langhorne, Lenton, near Nottingham, Liverpool, Macclesfield, Newark, Newburgh (Anglesea), Nunny, Penrith, Pwlhely, Ripley, Storrington, Uttoxeter, Wakefield.
12. Aberavon, Almwich, Bisley, Blakeney, Brumpton, Callington, Camrass, Chelmsford, Chirk, Dunstable, Fairford, Kellington, Kilgarren, Kilham, Llanwinio, Little-Mountain, Montgomery, North-Moulton, Penmorsa, Pentraoth-Mon, Rowland's-Castle, Sawley, Tean, Three-Lords, Wakefield, Wingham, Woburn (Bucks), Woodstock.
13. Aberdare, Bideford, Bishop's Castle, Botley, Dinasmouth, Epping, Farnham (Surrey), Festiniog, Huntingdon (Herefordsh.), Kingston, Leek, Llanerchymedd, Lostwithiel, Loughborough, Mayfield, Trecastle, Wilton, Wotton-Basset.
14. Allentown, Carmarthen, Ellesmere, Llannerillo, Montgomery, Porthathway, Sandon, York.
15. Magor, Ottley.

16. Caerphilly, Hempton, Poole (Montgomeryshire).
17. Andover, Brecknock, Bridgend, Colt, Haywood Heath, Headon, Ingleton, Launceston, St. Leonard's near Bedford, St. Leonard's Forest (Sussex), Malling, Manchester, Newport (Essex), Otterford, Warsop, Wellington (Shropshire), Whitchbury, Yeovill.
18. Andover, Dorstone, Leanreath, Merthyr Tydvil, Towyn.
19. Abergavenny, Cross-in-Hand, Okeham, Truro.
20. Ashton, Boston, Feltwell, Llanufyd, Petworth, Ruabon, Skipton.
21. Aberwingregin, Ashton-under-Line, Garstang, Llanybidda.
22. Alfreton, Altringham, Battle, Bawtry, Boscastle, Bow (Devonsh.), Brigstock, Clunn, Congleton, Crowle, Darlington, Deddington, Dolgelly, Fairbahc, Folkingham, Fillingham, Guildford, Haltwistle, Llangellon, Llanuwchllyn, Lawaden, Loddon, Louth, Market-Deeping, Martin's-town, Mold, Monmouth, Newcastle (Northumberland), Newcastle (Carmarthenshire), Pembridge, Ripon, Rugby, Scarborough, Shaftsbury, Shiffnall, Skipton, Stamford-bridge, Standish, Storrington, Warkworth, Wem, Wetherby, York, and principal markets every other Thursday in the year, at York.
23. Darlington, Dover, Hastings, Louth, Martin's-town, Marlborough, Witney.
24. Chester, Egglwysfach, Rickmansworth.
25. Chesterfield, Frome, Holt (Norfolk), Machynlleth, Thwaite, Wibsey, Winsford.
26. Castle-Town, Doncaster, Llandovery, Llanfechel, Little Dean, Kidderminster.
27. Hartlepool, Horsham, Uttoxeter.
28. Barton-Underwood, Fenny-Stratford, Gloucester, Harleston (lasts a month), Harlow, Hook-Norton, Lincoln, Northampton, Otterford, Pocklington, Sheffield, Spaldwick.
29. Ashborne, Christchurch, Cuckfield, Llangerniew.
30. Alfriston, Ampthill, St. Austle, Bourn, Broomhall, Buntingford, Cardiff, Cubley, Culliton, Enfield, Flint, Llansannan, Lantrissent, Ludford, Maidenhead, Milbourne, Moreton-Hampstead, Northwould, Warrington, Wells.

Moveable Fairs in November.

Monday after the 2nd, at Aberford.
Tuesday after the 1st, at Woodstock.
First Monday, at Lampeter, Worcester.
First Tuesday, at Ashford, Lichfield, Maidstone, Tunbridge.
First Wednesday, at Chard, Cullumpton, Ryegate.
First Thursday, at Bovey Tracey, Northampton, Northhill, Weldon.
First Friday, at Eccleshall, North Shields.
Thursday after the 4th, at St. Ewe.
Thursday after the 10th at Lutterworth.
Saturday before the 12th, at Howey, Lampeter.
Second Monday, at Melksham, St. Neot's.
Second Tuesday, at Arundel, Battle, Guisborough.
Thursday before the 12th, at Portlock, Knighton.
Monday after the 11th, Aberystwith.
Monday after the 12th, at Bakewell, Woodcott.
Wednesday after the 12th, at East Ilsley.
Thursday after the 12th, at St. Columb.
Friday se'nnight before the 22nd, at Reeth.
Tuesday before the 22nd, at Egton, Market-Harborough.
Thursday before the 22nd, at Chapel-in-le-Firth, Wetherby.
Friday before the 22d, at Ottley, Somersham.
Saturday before the 23rd, at Durham.
Monday after the 21st, at Loddon.
Monday after the 22nd, at Eglwyswrw, Loddon.
Third Tuesday, at Wirkworth.
Third Saturday, at Huntingdon.
Wednesday after the 22nd, at Knaresborough.
Thursday after the 22nd, at Longtown.
Monday before the 30th, at Gorsynon.
Last Monday, at Chepstow, Chesterfield, Langport, Poundcross, Pontypool, Usk.
Last Tuesday, at Aylsham, Malmesbury, Rochester.
Last Wednesday, at Bampton.
Last Friday, at Chipping-Norton.
Last Saturday, at New Buckenham.

DECEMBER.

1. Bury St. Edmund's, Hoxne, Hythe, Ingatestone, Penrice, Rotherham, Stamford-bridge, Sutton-Valence, Tutbury.
2. Sputty.

3. Bettws, Martin's-town, Rhayador, Talgarth.
4. Atherstone, Dursley, Lamborn, Sandwich, Stafford, Tenby, Wenlock, Week St. Mary.
5. Carnarford, Colford, Penybout (Carmarthenshire).
6. Bodmyn, Builth, Cornhill, Cranbourn, Exeter, Gressinghall, Headon, Higham-Ferrers, Launceston, Ludlow, Northwich, Patrington, Sidland, Spalding, Stoke (Norfolk), Tedford, Tockington.
7. Aberdare, Cheltenham, Cerig-y-Druidion, Clitheroe, Hereford, Pocklington, Titchfield.
8. Llanelion, Leicester, Malpas, Truro.
9. Bradfield, Newark, Ryegate.
10. Bewdley, Bolney, Bradfield, Hull, Llanon, Newport (Salop), Oswestry, Tarporley.
11. Aberfraw, Abingdon, Baldock, Belchamp St. Paul's, Bewdley, Boston, Brackley, Broadhembury, Campden, Chawley, Chippenham, Cobham, Collingbourn-Ducis, Comb St. Nicholas, East-Grinstead, Fring, Gargrave, Harleigh, Helston, Hempnell, Kimbolton, Kirton, Llangadock, Ledbury, Lanwrst, Narberth, Petersfield, Presteign, Ringwood, Rochester, Ross, Stratton, Tavistock.

9, 10, 11. Bradford.

11. Brackley.
12. Bettws, Gringeley, Hempnell, Presteign, Shrewsbury, Stourport.
13. Llanwenon.

13, 14, 15. Frodsham.

14. Thirsk, Trecastle.
15. Bridgenorth, Okeham, Pain's Castle.
16. Dolgelly, Namptwich, Newn, Rugby, Toddington.
17. Arundel, Bicester, Coleford, Grantham, Hornsea, St. Neot's, St. Nicholas, Wallingford, Woodstock, York.
18. Amesbury, Cheltenham, North-Tawton, Pocklington, Stourport.
19. Beaumaris, Bedford, Cardigan, Northampton, Wotton-Bassett.
20. Corwen.
21. Boxford, Droitwich, Grinton, High-Bickington, Kirby-Lonsdale, Laycock, Penryn.
22. Newport-Pagnell.
23. Swindon.
24. *Hawarden.*

26. St. Asaph, Beckley, Burslem.
28. Bridgewater.
29. Gargrave.

Moveable Fairs in DECEMBER.

First Monday, at Gresford, Worcester.
First Tuesday, at Ashford, Cowbridge, Duffryn, Tunbridge.
First Wednesday, at Hereford, Ryegate.
First Thursday, at Witney.
First Saturday, at Pontefract.
Second Monday, at Evesham, Fazely, Melksham, Newark.
Second Tuesday, at Arundel, Battle.
Second Friday, at Barnstaple, Leyburn.
Second Saturday, at Newmarket (Flintshire).
Monday after the 6th, at Liskeard.
Third Thursday, at Cheltenham.
Saturday before the 12th, at South-Moulton.
Wednesday before the 6th, at Spalding.
Wednesday after the 11th, at Comb St. Nicholas.
Wednesday and Thursday after the 10th, at Knaresborough.
Saturday fortnight before the 21st, at Titchfield.
Monday before the 21st, at Ledbury, Thornbury, Warwick.
Thursday before the 21st, at Kettering.
Tuesday before the 25th, at Saltash.
Wednesday before the 25th, at Week St. Mary.
Wednesday after the 25th, at Beverley.
Tuesday se'nnight before the 25th, at Bedale.
Thursday before the 25th, at Caerphilly.
Saturday before the 25th, at Alnwick.
Third and Second Saturday before the 25th, at Helstone.
Third Friday, at Leominster.
The first whole week before the 25th, at York.
Last Monday, at Chepstow, Chesterfield, Pontypool, Usk.
Last Tuesday in every month, at Malmsbury, Aylsham, Rochester.
Second Thursday before the 25th, at Banbury.

OWEN'S ACCOUNT OF ALL THE FAIRS IN ENGLAND AND WALES,

DEPENDING ON THE MOVEABLE FEASTS.

PLOW MONDAY, at Sleaford.

Wednesday after Epiphany, at Llandovery.

First Monday after Epiphany, at Hinckley.

Second Monday after Epiphany, at Hinckley.

Third Monday after Epiphany, at Hinckley.

Monday before Shrove-Tide, at Langport.

Tuesday before ditto, at Stafford.

Tuesday before Old Candlemas, at Longnor.

Wednesday before ditto, at Leek.

Wednesday before Ash Wednesday, at Tetbury.

Thursday before Shrove-Tide, at Bridgnorth, Congleton.

Shrove Monday, at Ashby-de-la-Zouch, Berkhampstead, Coleshill, Liskeard, Newcastle (Staffordshire), Thirsk.

Shrove Tuesday, at Caergwrle, Dolgelley, Fowey, Lavenham, Lichfield, Stone (Staffordshire), Towcester, Tregony, Wirkworth, Hartley Row.

Ash Wednesday, at Bildestone, Campden, Dunstable, Eton, Exeter, Folkingham, Lichfield, Royston.

First Monday in Lent, at Abingdon, Chertsey, Southam, Winchester.

First Tuesday in Lent, at Bedford.

First Thursday in Lent, at Banbury, Stockbridge.

First Friday in Lent, at Westbury (Wiltshire).

First Saturday in Lent, at Warwick.

Second Thursday in Lent, at Bridgewater.

Second Friday in Lent, at Charlbury, Coventry.

Three weeks before Easter Eve, at Market-Jew.

Monday before Midlent, at Stamford.

Tuesday before Midlent, at Abbots-Bromley.

Thursday before Midlent, at Eccleshall.

Saturday before Midlent, at Helstone, Saffron Walden.

Midlent Monday, at Cerne-Abbas, Stamford.

Old Lady day, at Haverfordwest.

Midlent Tuesday, at Castle-Cary, Leominster.

Wednesday in Midlent, at Truro.

Thursday in Midlent, at St. Columb, Market-Jew.

Friday in Midlent, at Newark.

Tuesday after Midlent, at Stone.

Thursday after Midlent, at Upton.

Friday after Midlent, at Andover.

Saturday after Midlent Sunday, at Andover, Bodmin, Hertford.

Fifth Monday in Lent, at Grantham.

Two Last Mondays in Lent, at Magor.

Saturday se'nnight before Easter, at Bodmin.

Monday before Palm Sunday, at Liskeard, Ivelchester.

Monday and Saturday before Palm Sunday, at Malton, Wisbech, in the isle of Ely.

Tuesday before Palm Sunday, at Castle-Cary, Ottery, Settle, Winterton.

Wednesday before Palm Sunday, at Market-Drayton.

Thursday before Palm Sunday, at Banbury, York.

Friday before Palm Sunday, at Bishop's Castle, Reeth, Stevenage, Winbourne.

Saturday before Palm Sunday, at Alnwick, Aylesbury, Bodmin, Castor, Helmstone, Leicester, Malton, Montgomery, Newport (Salop), Pontefract, Richmond (Yorkshire), Shaftsbury, Skipton, Stokesley, Worcester.

Palm Monday, at Aberystwith, Elham, Folkingham, Kidderminster, Ledbury, Minster, Poole (Montgomsh.), Ulpho.

Palm Tuesday, at Lavenden, Ludlow, Massingham, Somerton, Wallingford.

Tuesday 3 weeks after Palm Tuesday,
Tuesday 6 weeks after ditto, } at Somerton.
Tuesday 9 weeks after ditto,

Palm Wednesday, at Kington or Kyneton, Llanvyllin, Newent, Uffculme.

Palm Thursday, at St. Austell, Chapel-in-le-Firth, Kettering, Knighton, Llandysell, Nottingham, Settle, Southminster, Wellington (Somerset).

Friday before Good Friday, at Dinasmouthy, Winbourne.

Tuesday before Easter, at Aberfraw, Huntingdon, Dolgelley, Massingham.

Wednesday before Easter, at Newent (Gloucester).

Thursday before Good Friday, at Norwich, Settle (and at Settle every other Friday till Whit Sunday), St. Austel, Wellington.

Good Friday, at Grinton, High-Budleigh.

Easter Eve, at Burnley, Leicester, Pontefract, Skipton.

Easter Monday, at Aveley, Bakewell, Barnard-Castle, Blackburn, Bovey Tracey, Boxford, Cockerham, Darlington, Diss, Elham, Emsworth, Fingeringhoe, Gisburne, Hales-Owen, Hinckley, Hockham, Igtham, Kegworth, Kelvedon, Kirby-Stephen, Little Driffield, Loddon, Manuden, Middleham, Mitchell-Dean, Newcastle (Staffordshire), Newport (Essex), Norwich, Olney, Ripley (Yorksh.), Rumsey, Sleaford, Southam, Stourport, Thornbury, Tring, Westbury.

Easter Tuesday, at St. Asaph, Ashby-de-la-Zouch, Basingstoke, Bedale, Blackburn, Brailes, Brede, Chipping, Cirencester, Clare, Cloyanog, Colchester, Daventry, Dedham, Dorchester (Oxfordshire), Folkestone, Ford-street, Foulsham, Gainsborough, Godmanchester, Halesworth, Hearn, Hitchin, Iventon, Kersey, Longnor, Midhurst, Milton-Abbot, Milverton, North-fleet, Norwich, Ongar, Pershore, Piddletown, Pulborough, Ripley (Yorkshire), Rochford, Sandbach, Scole, Scottow, Selby, Sidmouth, Skipton, Slaugham, Slinford, Stistead, Swansea, Thame, Thorncomb, Totness, Turner's-hill, Wincanton, Windsor.

Wednesday in Easter week, at Ashill, Barnard-Castle, Hartland, Hereford, East-Ilsey, Leek, Otley, Redburn, Ripley (Derbysh.), Royston, Walton (Surry), Wellingborough.

Thursday in Easter week, at Adwalton, Beckley, Folkstone, Uttoxeter, Witney.

Friday in Easter week, at Bicester, Derby, Droitwich, Heckfield, Kimbolton, Rothbury, Yarmouth (Norfolk).

Saturday in Easter week, at Biggleswade, Leicester, Worcester, Yarmouth (Norfolk).

Monday after Easter week, at Evesham, Llanelion, Tedford.

Tuesday after Easter week, at Blockley, Skipton.

Wednesday after Easter week, at Llandovery, Shrewsbury.

Thursday after Easter week, at Fillingham.

Second Tuesday after Easter week, at Thatcham.

Monday fortnight after Easter, at Gisburn.

Thursday fortnight after Easter, at Adwalton.

Thursday before Ascension, at Eversley.

Third Monday after Easter Monday, at Louth.

Third Tuesday after Easter, at Skipton.

Monday month after Easter, at Gisburn.

Thursday month after Easter, at Adwalton.

Saturday after Monday month from Easter, at Gisburn.

Friday before Holy Thursday at Sucklebridge.

Saturday before Holy Thursday, at Howden.

Monday before Holy Thursday, at Gisburn, Inglewhile, Overton (Flintshire), Poundstock, Penrose, Roach.

Tuesday before ditto, at Mattishall, Penrose, Radnor.

Wednesday before ditto, at Abergeley, Dorking, North-Walsham, Wigan, Workington.

Thursday before ditto, at Eccleshall.

Wednesday, Thursday, and Friday se'nnight before Whit Sunday, at Morpeth.

Nine days before Whit Sun., at Stevenage, Southminster.

Two days before Holy Thursday, at Bulmer-Tye, Emmergreen.

Day before ditto, Sherborne.

Holy Thurs., at Alresford, Banbury, Beaconsfield, Beaumaris, Beverley, Bildestone, Bishop-Auckland, Bishop's-Stortford, Brastead, Bridport, Blyth, Botesdale, Bow (Devonsh.), Bovey Tracey, Bridgend, Brightelmstone, Bures, Burton, Capel-Cunnen, Chapel-in-le-Firth, Cheadle, Cheltenham, Dane-hill, Devizes, Dicker, East-church, Eccleshall, Ely, Eglwyswrw, Farnham, Framsden, Garstang, Grantham, Hallaton, Hanslope, Hawkshead, Hemel-Hempstead, Henley (Oxon), Hundon, Kidderminster, Kilhampton, Kirkby-Lonsdale, Lidford-Green, Lifton, Linton, Liskeard, Llanelly, Llangadock, Loughborough, Lutterworth, Melton-Mowbray, Mendlesham, Middlewich, St. Neot's, Newbury, Newport (Monmouthsh.), North-Walsham, St. Osyth, Petworth, Preston, Port Isaac, Ross, Saxmundham, Scarborough, Stelling, Stockbridge, Summercourt, Swaffham, Three-Lords, Thetford, Trew, Twickenham, Ulverstone, Wem, Weobly, Wetherby, Wigan, Winslow, Wrexham, Wragby, Yarum, Yaxley.

Holy Thursday, O. S. at Haverfordwest, Stockbridge.

Friday after Holy Thursday, at Bishop-Auckland.

Saturday after ditto, at Sherborne.

Monday after ditto, at Bromhall.

Thursday after ditto, at Attleborough.

Three weeks after ditto, at Chapel-in-le-Firth, Hallaton, Kilhampton, Weobly.

Wednesday, Thursday, and Friday se'nnight before Whitsuntide, at Morpeth.

Monday before Whit Sunday, at Bridlington, Fletching, Hinckley, Hindon, Horsham, Llanewnog, March (Isle of Ely), Roach, Southam, Spilsby, Thaxtead, Thorpe, Tresilian-Bridge, Warsop, Witham.

Tuesday before Whit Sunday, at Belford, Bodmin, Mark, Thame.

Wednesday before Whit Sunday, at Bodmin, Newent, Shrewsbury, Spaldwick, Wisbech (Isle of Ely).

Thursday before Whit Sunday, at Astwick, Brough, Kirkoswald, Wellington.

Friday before ditto, at Kettering, Orton, Ruthyn.

Saturday before ditto, at Appleby, Booth, Malton, March, Newin, Skipton, Stagshawbank, Wisbech (Isle of Ely).

Whit Monday, at Aberystwith, Amersham, Appleby, Bakewell, Battle, Beccles, Berkhampstead, Bicester, Biggleswade, Billinghurst, Binegar, Black-Burton, Boxtead, Braughing, Brixworth, Bromfield, Bromyard, Cartmel, Chalk, Chichester, Clunn, Coltishall, Cromer, Darlington, Dolton, Dunster, Elham, Evesham, Exeter, Eye, Framlingham, Hadleigh (Suffolk), Hadlow, Harlow, Haverfordwest, Helstone, Hempnall, Hinckley, St. Ives (Huntingdonsh.), Ixworth, Kyneton, Llandaff, Launceston, Little-Dean, Little-Driffield, Manchester, March (Isle of Ely), Middleham, Monk's Eleigh, Newcastle (Staffordsh.), Newport (Isle of Wight), Norwich, Ormskirk, Oundle, Portbury, Rosely-Hill, and every fortnight after till Sept. 29, at ditto; Rothbury, Rotherham, Rushton, Rye, Ryegate, Salisbury, Sedgefield, Sittingbourne, Sleaford, Southwell, Spilsby, Stoke, near Clare, Stoke, near Wayland (Suffolk), Sturry, Tarling, Torksey, Walsingham, Wandsworth, Warsop, Wellington (Sussex), Westbury (Wiltshire), West-Heathley, Whitchurch (Salop), Whitedown, Writtle, York.

Whit Tuesday, at Alford, Ashby-de-la-Zouch, Bampton (Devonsh.), Bedale, Belchamp Walter, Binegar, Bough-Beach, Camborne, Castle-Cary, Coggeshall, Cockfield, Cranley, Durham, Ellesmere, Elmset, Epping, Farringdon, Gisborough, Goodnestone, Great Hollingbury, near Woodside Green, Halesworth, Hastings, Hardwick-Court, Hatfield-Peverel, Hawes, Hempton, Henley (Warwicksh.), Hitchin, Hingham, Kirby-Stephen, Knutsford, Llandovery, Llanreath, Leighton-Buzzard, Lisson-Green, Lowes, Longnor, Manningtree, Mayfield, Melford, Melton-Mowbray, Midhurst, Monmouth, Newark, Newport (Isle of Wight), Newmarket (Suffolk), Norwich, Painswick, Pembury, Penrith, Pillaton, Purleigh, Rochdale, Salisbury, Springfield, Stone (Staffordsh.), Swansea, Tenby, Tillingham, Torrington, *Waldershare*, Walsall, Wandsworth, Warnham, Weelwood-bank, near Wooller, West-Mersey, Whitedown, Willesborough, Woking, Woodstock, Yardley.

Wednesday in Whitsun week, at Ambleside, Barnard-Castle, Basingstoke, Betley, Binegar, Cerne, Chiselhurst, East-Ilsley, Kentisheer, Kirby-Moorside, Lampeter, Llandiber, Leek, Lenton, near Nottingham, Ludlow, Maidenhead, Minehead, Newport (Isle of Wight), Redburn, Royston, Steeple, Truro, Wandsworth, Wellingborough, Winsham.

Thursday in ditto, at Adwalton, St. Austle, Bawtree, Bingham, Binegar, Birmingham, Buckingham, Cuckfield, Hempstead (Herts), Kingston, Langtown, Newport (Monmouthsh.), Odell, Peckham, Rhos Fair, Snowdon (Somersetshire), Upton, West-Cowes, Castle-Donnington.

Friday in ditto, at Chepstow, Derby, Kingston, Mersham, Shepton Mallett, Whitham.

Saturday in ditto, at Booth, Howey, Kingston, Kirkham (York), Norwich, Okeham, Stokesley, Stowbridge, Witham.

Second Wednesday after ditto, at Brampton (Cumberland).

Tuesday se'nnight after Whitsuntide, at Nettlebed.

Thursday se'nnight after Whitsuntide, at Hartfield.

Monday fortnight after ditto, at Darlington; and at Spilsby, if it falls in May, otherwise there is no fair.

Tues. fortnight after Whit Sund., at Southrepps, Tiverton.

Saturday before Trinity Sunday, at Howey, Stokesley.

Trinity Monday, at Bradford (Wilts), Broadwindsor, Burnham (Somersetshire), South Cave, Dorchester (Dorset), Gillingham, Great Tey, Hampton, Hounslow, Ingham, Kirkham, Messingham, Pembroke, Raleigh, Rowell, Rudgwick, Southampton, Southwold, Spilsby, Sutton (Warwickshire), Usk, Williton,

Tuesday in Trinity week, at Abergavenny, Otley, Radnor, Sheffield, Sutton (Hants), Weeton.

Wednesday in ditto, at Aberfraw, Ross (Herefordshire).

Thursday in ditto, at Banbury, Barton on Humber, Bishop-Auckland, Bishop's Stortford, Bury (Lancashire), Caerwys, Christ Church, Harleigh, Hartfield, Hempstead, Henley (Oxon), Llanerchymedd, Neath, Peasemarsh, Penzance, Ross, St. Neot's.

Friday in ditto, at Banbury, Berwick, Coventry, Festiniog, Pentraoth-Mon.

Monday after Trinity week, at Belton (Leicestershire), Dulwich (Surrey), Mells, Stamford, Walsingham.

Saturday before Michaelmas, at Huntingdon.

Tuesday after Michaelmas, at Trapstow.

Wednesday before Old Michaelmas, at Camelford, Kington.

Old Michaelmas day, Burwell (Lincoln.), Leatherhead.

Thursday before Advent, at Penzance.

Saturday before Advent, at St. Ives (Cornwall).

ALPHABETICAL LIST OF PLACES.

ABBEY-HOLM, *Cumb.* 12
Abbey Milton, *Dors.* 19
Abbot's Bromley, *Staff.* 64
Abbotsbury, *Dors.* 19
Aberavon, *Glamorg.* 26
Aberconway, *Carn.* 8
Aberdare, *Glamorg.* 26
Aberford, *York.* 79
Aberfraw, *Anglesea* 1
Abergavenny, *Monm.* 47
Abergely, *Denbigh.* 18
Abergwilly, *Carm.* 6
Aberwingregin, *Carn.* 8
Aberystwyth, *Card.* 6
Abingdon, *Berks.* 2
Aborfield, *Berks.* 2
Abridge, *Essex* 22
Ackhole, *Kent* 34
Acle, *Norfolk* 48
Acris-Mill, *Kent* 34
Acton, *Suffolk* 66
Actonbridge, *Cheshire* 8
Adversean, *Sussex* 70
Adwalton, *York.* 79
St. Alban's, *Herts.* 32
Albrighton, *Shrops.* 58
Albury (Portmore-Heath) *Herts.* 32
Alcester, *Warwicksh.* 74
Alconbury, *Hunts.* 34
Aldborough, *Suffolk* 66
Aldborough, *York.* 80
Aldeburgh, *Norfolk* 48
Aldermaston, *Berks.* 2
Aldringham, *Suffolk* 66
Alford, *Lincoln.* 42
Alfreton, *Derby.* 14
Alfriston, *Sussex* 70
Allentown, *Northumb.* 53
Allesley, *Warwick.* 74
Allington, *Dorset.* 19
Alnwick, *Northumb.* 53
Alphamstone, *Essex* 22
Alphinton, *Devon.* 16
Alresford, *Hants.* 29
Alston-moor, *Cumb.* 12
Althorne, *Essex* 22
Alton, *Hants.* 29
Altringham, *Chesh.* 8
Alvechurch, *Worcest.* 78
Amesbury, *Wilts.* 76
Ambleside, *Westmor.* 75
Amersham, *Bucks.* 4
Almwich, *Anglesea* 1
Ampthill, *Beds.* 1
Andover, *Hants.* 29
Angmering, *Sussex* 70
St. Ann's Hill, *Wilts.* 78
APPLEBY, *Westmor.* 75
Appledore, *Kent* 34
Appleshaw, *Hants.* 29
Appletreewick, *York.* 80
Ardingley, *Sussex* 70
Arundel, do. 70
St. ASAPH, Flints. 25
Ash, Kent 3

Ashborne, *Derby.*	14
Ashbrittle, *Somerset.*	90
Ashburton, *Devon.*	16
Ashby-de-la-Zouch, *Leic.*	41
Ashford, *Kent*	34
Ashill, *Somerset.*	60
Ashington, *Sussex*	70
Ashover, *Derby.*	14
Ashton-under-Line, *Lanc.*	39
Ashurst, *Sussex*	70
Ashwater, *Devon.*	16
Askrig, *York.*	80
Astbury, *Chesh.*	8
Astwick, *York.*	80
Atherstone, *Warwick.*	74
Attleborough, *Norfolk*	48
Audley End, *Essex*	22
Aveley, *do.*	22
St. Austle, *Cornwall*	9
Axbridge, *Somerset.*	60
Axminster, *Devon.*	16
Aylesbury, *Bucks.*	4
Aylesford, *Kent*	34
Aylsham, *Norfolk*	48
Babbington, *Kent*	34
Backwell, *Somerset.*	60
Baddlesmore, *Kent*	34
Bagbor West, *Somerset.*	60
Bagborough, *do.*	60
Bagshot, *Surry*	68
Bakewell, *Derby.*	15
Bala, *Merionethsh.*	45
Balcombe, *Sussex*	70
Baldock, *Herts.*	32
Ballingdon, *Essex*	22
Bampton, *Devon.*	16
Bampton, *Oxfordsh.*	55
Banbury, *do.*	55
BANGOR, *Carn.*	8
Banham, *Norfolk*	48
Banwell, *Somerset.*	60
Bapchild, *Kent*	34
Barfield, *Essex*	22
Barking, *do.*	22
Barkway, *Herts.*	32
Barnard-Castle, *Durh.*	21
Barnet, *Herts.*	32
Barnsley, *York.*	80
Barnstaple, *Devon.*	16
Barnwell, *Lincoln.*	42
Barrow, *Suffolk*	66
Bartholomew, *Lanc.*	39
Barton, *Hants.*	29
Barton on the Humber, *Lincoln.*	42
Barton Regis, *Gloucest.*	27
Barton-Underwood, *Staffordsh.*	64
Barwick Hill, *Wilts.*	76
Basildon, *Essex*	22
Basingstoke, *Hants.*	29
BATH, *Somerset.*	60
Battle, *Sussex*	70
Battlefield, *Shrops.*	58
Bawtry, *York.*	80
Beaconsfield, *Bucks.*	4
Beaminster, *Dorset.*	19
Beaminster, New, *Dorset.*	19
Bearstead, *Kent*	34
Beaulieu, *Hants.*	29
BEAUMARIS, *Anglesea*	1
Beccles, *Suffolk*	60
Beckley, *Sussex*	70
Bedale, *York.*	80
Beddgelert, *Carn.*	8
BEDFORD, *Beds.*	2
Beding, *Sussex*	70
Bedworth, *Warwick.*	74
Beggar's Bush, *Middles.*	46
Belbroughton, *Worcest.*	78
Belchamp St. Paul's, *Essex*	22
Belchamp Walter, *do.*	22
Belford, *Northumb.*	53
Belper, *Derby.*	15
Belton, *Leicester.*	41
Belton, *Lincoln.*	42
Benenden, *Kent*	35
Benfleet, South, Essex	25
Beeston Green, Beds.	2
Bennington, Herts.	32

Bentham, *York.* 80
Bentley, *Essex* 22
Betley, *Stafford.* 64
Bergholt (East), *Suffolk* 66
Berkeley, *Gloucest.* 27
Berkhampstead, *Herts.* 32
Berwick, *Northumb.* 53
Bethersden, *Kent* 35
Bettus, *Merioneth.* 45
Bettws, *Carn.* 8
Beverley, *York.* 80
Bewdley, *Worcester.* 78
Bicester, *Oxford.* 55
Biddenden, *Kent* 35
Biddeford, *Devon.* 16
Bidford, *Warwick.* 74
Biggleswade, *Beds.* 2
Bildestone, *Suffolk* 66
Billericay, *Essex* 22
Billesdon, *Leicester.* 41
Billingham, *Northumb.* 53
Billinghurst, *Sussex* 70
Billingston, *Kent* 35
Binegar, *Somerset.* 60
Bines-Green, *Sussex* 70
Binford, *Oxford.* 55
Bingham, *Notts.* 54
Bingley, *York.* 80
Birmingham, *Warwick.* 74
Bishop-Auckland, *Durh.* 21
Bishop's Castle, *Shrops.* 58
Bishop's Lydeard, *Somers.* 60
Bishop's-Nympton, *Devon.* 16
Bishop's Stortford, *Essex* 23
Bisley, *Gloucest.* 27
Blackboys, *Sussex* 70
Blackburn, *Lancash.* 39
Black-Burton, *York.* 80
Blackheath, *Kent* 35
Blackmore, *Essex* 22
Blackwater, *Hants.* 29
Blagdon, *Somerset.* 60
Blakeney, *Gloucest.* 27
Blandford, Dorset. 20
St. Blazey, Cornw. 9
Bletchingly, *Surry* 68
Blewbury, *Berks.* 2
Blisland, *Cornw.* 9
Blockley, *Worcester.* 78
Blyth, *Notts.* 54
Blythborough, *Suffolk* 66
Bodiam, *Sussex* 70
Bodmin, *Cornw.* 9
Bolingey, *do.* 9
Bolney, *Sussex* 70
Bolsover, *Derby.* 15
Bolton, *Lancash.* 39
Bolton, *York.* 80
Bookham, *Surry* 68
Booth, *Lancash.* 39
Bootle, *Cumb.* 12
Boreham-street, *Sussex* 70
Boroughbridge, *York.* 80
Borth, *Carn.* 8
Boscastle, *Cornw.* 9
Boston, *Lincoln.* 42
Bosworth, *Leicester.* 41
Botesdale, *Suffolk* 66
Botley, *Hants.* 29
Bough Beach, *Kent* 35
Boughton, *do.* 35
Boughton Green, *Northamptonsh.* 51
Bourn, *Lincolnsh.* 43
Bovey-Tracey, *Devon.* 16
Bow, *do.* 16
Boxford, *Suffolk* 66
Boxtead, *do.* 66
Boyton, *Cornw.* 9
Bracknell, *Berks.* 2
Brackley, *Northamp.* 51
Bradfield, *York.* 80
Bradford, *Wilts.* 76
Bradford Leigh, *do.* 76
Bradford, *York.* 80
Brading, *Hants.* 29
Bradwell, *Essex* 22
Brailes, Warwick. 74
Braintree, Essex 22
Brampton, Heref. 3

Brampton, *Cumb.* 12
Brandon, *Suffolk.* 66
Bransburton, *York.* 80
Brastead, *Kent* 35
Braughing, *Herts.* 32
Brawby, *York.* 80
BRECKNOCK, *Breckn.* 4
Brede, *Sussex.* 70
Breewood, *Stafford.* 64
Brent, *Devon.* 16
Brentford, *Middlesex* 46
Brentwood, *Essex* 23
Bricet, *Suffolk* 66
Little Brickhill, *Bucks.* 5
Bridgend, *Glamorgan.* 26
Bridgenorth, *Shrops.* 58
Bridgewater, *Somerset.* 60
Bridlington, *York.* 81
Bridport, *Dorset.* 20
Brigg, *Lincoln.* 43
Brighton, *Sussex.* 70
Brightling, *do.* 70
Brightlingsea, *Essex* 23
Brigstock, *Northampt.* 51
BRISTOL, *Somerset.* 61
Briston, *Norfolk.* 48
Britford, *Wilts.* 76
Brixworth, *Northampt.* 51
Broadclift, *Devon.* 16
Broadhembury, *do.* 16
Broadwater, *Sussex* 70
Broadway, *Dorset.* 20
Broadway, *Somerset.* 61
Broadwinsor, *Dorset.* 20
Broadworthy, *Devon.* 16
Bromfield, *Somerset.* 61
Bromfield, *Kent* 35
Broomhall, *Norfolk.* 48
Bromley, *Kent* 35
Brompton, *do.* 35
Bromsgrove, *Worcest.* 78
Bromyard, *Heref.* 31
Brookland, Kent 35
Broseley, *Shrop.* 58
Brough, *Westm.* 76
Brough Hill, *do.* 76
Broughton, *Hants.* 29
Broughton, *Lancash.* 39
Brumhill, *Norfolk* 48
Brumpton, *York.* 81
Bruton, *Somers.* 61
Buckfastleigh, *Devon.* 16
Buckingham, *Bucks.* 4
Buckland, *Devon.* 16
Buckland, *Somerset.* 61
Buckland St. Mary, *do.* 61
Budworth, *Chesh.* 8
Builth, *Brecknock.* 4
Bulmer-Tye, *Essex* 23
Bungay, *Suffolk* 66
Buntingford, *Herts.* 33
Bures, *Suffolk* 66
Burford, *Oxford* 55
Burgh, *Lincoln.* 43
Burnham, *Bucks.* 4
Burnham, *Essex* 23
Burnham, *Norfolk.* 48
Burnham, *Somerset.* 61
Burnley, *Lancash.* 39
Burslem, *Stafford.* 64
Burton on Trent, *Stafford.* 64
Buxton, *Derbys.* 15
Burton in Bishopsdale 81
Burwash, *Sussex* 70
Burwell, *Lincoln.* 43
Bury, *Lancash.* 39
Bury St. Edmund's, *Suff.* 66
Buxtead, *Sussex* 70
Caergwrle, *Flint.* 25
Caerleon, *Monmouth.* 47
Caerphilly, *Glamorg.* 26
Caerwys, *Flint.* 25
Caistor, *Lincoln.* 43
Callington, *Cornwall* 10
Calne, *Wilts.* 76
Calsthorpe, *Lincoln.* 43
Camberwell, *Surry* 68
Camborne, *Cornwall* 10
CAMBRIDGE, *Camb.* 5
Camelford, Cornw. 10

Campden, *Gloucester.* 27
Camrass, *Pembrok.* 57
Canewdon, *Essex* 23
Cannock, *Stafford.* 67
CANTERBURY, *Kent* 35
Canvey-Island, *Essex* 23
Capel Cynog, *Cardig.* 6
Capel St. Silim, *do.* 6
CARDIFF, *Glamorg.* 26
CARDIGAN, *Cardig.* 6
CARLISLE, *Cumb.* 12
CARMARTHEN, *Carmar.* 7
CARNARVON, *Carnar.* 8
Cartmel, *Lancash.* 39
Castle-Acre, *Norfolk* 48
Castle-Cary, *Somerset.* 61
Castle Combe, *Wilts.* 76
Castle Donington, *Leic.* 41
Castle-Hedingham, *Essex* 23
Castleton, *Derby.* 15
Castletown, *Monmouth* 47
Castor, *Lincoln.* 43
Catstreet, *Sussex* 71
Cavendish, *Suffolk* 66
Cawood, *York.* 81
Cawston, *Norfolk* 48
Caxton, *Cambridge.* 5
Cayo, *Carmarth.* 7
Cerne-Abbas, *Dorset.* 20
Cerig-y-Druidion, *Denb.* 13
Chailey, *Sussex* 71
Chalk, *Kent* 35
Challock, *do.* 35
Chapel, *Essex* 23
Chapel Row, *near* Reading 2
Chapel-in-le-Firth, *Derby* 15
Chard, *Somerset.* 61
Chardstock, *Dorset.* 20
Charing, *Kent* 35
Charlbury, *Oxford.* 56
Charlton, *Kent* 35
Chartham, *do.* 35
Chatham, *do.* 35
Chawley, Devon. 16
Cheadle, Stafford. 64
Cheddar, *Somerset* 61
Chegford, *Devon.* 16
Chelmsford, *Essex* 23
Cheltenham, *Gloucest.* 27
Chelwood, *Sussex* 71
Chepstow, *Monmouth* 47
Chertsey, *Surry* 68
Chesham, *Bucks.* 4
CHESTER, *Cheshire* 8
Chesterfield, *Derby.* 15
Chesterford, *Essex* 23
Chevening, *Kent* 35
CHICHESTER, *Sussex* 71
Chigwell, *Essex* 23
Chilham, *Kent* 35
Chilmark, *Wilts.* 76
Chippenham, *do.* 76
Chipping, *Lancash.* 39
Chipping-Norton, *Oxf.* 56
Chirk, *Denbigh.* 13
Chiselborough, *Somers.* 61
Chorley, *Lancash.* 39
Christ-church, near Caerleon, *Monmouth.* 47
Christ-church, *Hants.* 29
Chudleigh, *Devon.* 17
Chumley, *do.* 17
Churchingford, *do.* 17
Church Whitfield, *Kent* 35
Cirencester, *Gloucest.* 27
Clacks, *Wilts.* 76
Clacton, Great, *Essex* 23
Clacton, Little, *do.* 23
Clapham, *York.* 81
Clare, *Suffolk* 66
Clayton, *Sussex* 71
Cleobury-Mortimer, *Shropshire* 58
Cley, *Norfolk* 48
Cliff, *Kent* 35
Clitheroe, *Lancash.* 39
Cloyanog, *Denbigh.* 13
Clunn, Shrops. 58
Clynnogfawr, Carnarv. 8
Cnwydy, Merioneth. 44

Cobham, *Kent* 35
Cobham, *Surry* 68
Cockerham, *Lancash.* 39
Cockhill, *Somerset.* 61
Cockermouth, *Cumberl.* 12
Coddenham, *Suffolk* 66
Coggeshall, *Essex* 23
COLCHESTER, *do.* 23
Coleford, *Gloucest.* 27
Coleshill, *Warwick.* 74
Collingbourn-Ducis, *Wilts.* 76
Colnbrook, *Bucks.* 4
Colne, *Lancash.* 39
Colt, *Essex* 23
Coltishall, *Norfolk* 48
St. Columb, *Cornw.* 10
Colyford, *Devon.* 17
Comb St. Nicholas, *Somersetshire* 61
Congersbury, *Somerset.* 61
Congleton, *Cheshire* 8
Cookham, *Berks.* 3
Cooling, *Suffolk* 66
Corby, *Lincoln.* 43
Corfe-Castle, *Dorset.* 20
Cornard, *Suffolk* 66
Cornhill, *Durham* 21
Corsham, *Wilts.* 76
Corsley-Heath, *do.* 76
Corwen, *Merioneth.* 45
COVENTRY, *Warw.* 74
Cowbridge, *Glamorg.* 26
Cowden, *Kent* 35
Coxwould, *York.* 81
Cranbourne, *Dorset.* 20
Cranbrook, *Kent* 35
Cranley, *Surry* 68
Crawley, *Sussex* 71
Crayford, *Kent* 35
Crediton, *Devon.* 17
Cressingham Magna, *Norfolk* 48
Crewkerne, *Somerset.* 61
Crickieth, *Carnarv.* 8
Cricklade, *Wilts.* 76
Crickhowel, *Brecknock.* 4
Crismond, near Abergavenny, *Monm.* 47
Critch, *Derby.* 15
Cromer, *Norfolk* 48
Cross-in-hand, *Sussex* 71
Crouch, *Essex* 23
Crowborough, *Sussex* 71
Crowcomb, *Somerset.* 61
Crowland, *Lincoln.* 43
Crowle, *do.* 43
Croydon, *Surry* 68
Cubley, *Derby* 15
Cuckfield, *Sussex* 71
Culliton, *Devon.* 17
Cullumpton, *do.* 17
Chulmstock, *do.* 17
Curry Revel, *Somerset.* 16
Dalton, *Lancash.* 39
Dalwood, *Devon.* 17
Dalwood, *Dorset.* 20
Danbury, *Essex* 23
Dan-Hill, *Sussex* 71
Darley, *Derby.* 15
Darlington, *Durham* 22
Dartford, *Kent* 35
Daventry, *Northampt.* 51
Deal, *Kent* 35
Debenham, *Suffolk* 66
Debden, *Essex* 23
Deddington, *Oxford.* 56
Dedham, *Essex* 23
Dehuidd, *Card.* 6
DENBIGH, *Denbigh.* 13
Denbury, *Devon.* 17
DERBY, *Derby.* 15
Dereham, *Norfolk* 48
Devizes, *Wilts.* 77
Dewsbury, *York.* 81
Dicker, *Sussex* 71
Dilton-Marsh, *Wilts.* 77
Dinasmouthy, *Merion.* 45
Diss, *Norfolk* 48
Ditching, *Sussex* 71
Dodbrook, Devon. 17

Dolgelly, *Merion.* 45
Dolsdon, *Cornw.* 10
Dolton, *Devon.* 17
Doncaster, *York.* 81
Donnington, *Lincoln.* 43
DORCHESTER, *Dorset.* 20
Dorchester, *Oxford.* 56
Dorking, *Surry* 68
Dorston, *Hereford.* 31
Dover, *Kent* 35
Downham, *Norfolk* 48
Downton, *Wilts.* 77
Droitwich, *Worcester.* 78
Dronfield, *Derby.* 15
Drustlwyr, *Carmarth.* 7
Dudley, *Worcester.* 78
Duffield, *Derby.* 15
Duffryn, *Glamorg.* 26
Dulverton, *Somerset.* 61
Dulwich, *Surry* 69
Dundry, *Somerset.* 61
Dunholme, *Notts.* 54
Dunmow, *Essex* 23
Dunstable, *Beds.* 2
Dunster, *Somerset.* 61
Dunwich, *Suffolk* 66
DURHAM, *Durham.* 22
Dursley, *Gloucester.* 27
Earith, *Hunt.* 34
Earl's-Colne, *Essex* 23
Earle's-Soham, *Suffolk* 66
Easingwould, *York* 81
Eastbourn, *Sussex* 71
East-Brent, *Somerset.* 61
Eastchurch, *Kent* 35
East-Dean, *Sussex* 71
East-Grinstead, *do.* 71
East-Hagburn, *Berks.* 3
East-Harling, *Norfolk* 49
East-Ilsley, *Berks.* 3
Eastling, *Kent* 35
East-Looe, *Cornw.* 10
East-Malling, *Kent* 35
Eastmeon, Hants. 29
Eastry, Kent 33
Eccleshall, *Stafford.* 64
Edenbridge, *Kent* 36
Edgeware, *Middlesex* 46
Edmonton, *Middlesex* 46
Edwinstone, *Notts.* 54
Egdean, *Sussex* 71
Egerton, *Kent* 35
Egglwysfach, *Denbigh.* 13
Egham, *Surry* 69
Eglwyswrw, *Pembroke.* 57
Egremont, *Cumb.* 12
Egton, *York.* 81
Eling, *Hants.* 29
Elham, *Kent* 36
Elmham, *Norfolk* 48
Ellesmere, *Shrops.* 59
Elmham, *Norfolk* 48
Elmset, *Suffolk* 67
Elmstead, *Essex* 23
Elmstead, *Kent* 36
Ellesdon, *Northumb.* 53
Elstow, *Beds.* 2
Ely, *Cambridge* 5
Ely, *Glamorg.* 26
Emmergreen, *Dorset.* 20
Emsworth, *Hants.* 29
Enfield, *Middlesex* 46
Epping, *Essex* 23
Epsom, *Surry* 69
Epworth, *Lincoln* 43
St. Erme, *Cornw.* 10
Ermington, *Devon.* 17
Esher, *Surry* 69
Eton, *Bucks.* 5
Evershot, *Dorset.* 20
Eversley, *Hants.* 29
Evesham, *Worcester.* 78
Ewell, *Surry* 69
Ewhurst, *Sussex* 71
Exbourn, *do.* 71
EXETER, *Devon.* 17
Exminster, *do.* 17
Eye, Suffolk 67
Fairbach, Carmarth.
Fairford, Gloucester.

Fairlop, *Essex* 23
St. Faith's, *Norfolk* 49
Fakenham, *do.* 49
Falmouth, *Cornwall* 10
Fareham, *Hants.* 29
Farnborough, *Kent* 36
Farnham, *Dorset.* 20
Farnham, *Surry* 69
Farningham, *Kent* 36
Farringdon, *Berks.* 3
Fazeley, *Stafford* 64
Feckenham, *Worces.* 78
Felsham, *Suffolk* 67
Feltwell, *Norfolk* 49
Fenden, *Sussex* 71
Fenny Stratford, *Bucks.* 5
Festiniog, *Merioneth.* 46
Feversham, *Kent* 36
Fillingham, *Lincoln.* 43
Fincham, *Norfolk* 49
Finchampstead, *Berks.* 3
Fingeringhoe, *Essex* 23
Finningham, *Suffolk* 67
Firton, *Hants.* 29
Five Lanes, *Cornw.* 10
Fletching, *Sussex* 71
FLINT, *Flint.* 25
Folkingham, *Lincoln.* 43
Folkstone, *Kent* 36
Fordingbridge, *Hants.* 29
Ford-street, *Essex* 23
Forest-row, *Sussex* 71
Forncett, *Norfolk* 49
Fotheringay, *Northumberland* 51
Foulsham, *Norfolk* 49
Foulness Island, *Essex* 23
Fowey, *Cornw.* 10
Framlingham, *Suffolk* 67
Frampton, *Dorset.* 20
Frampton, *Gloucester.* 27
Framsden, *Suffolk* 67
Franfield, *Sussex* 71
Freshford, *Somerset* 61
Frettenham, Norfolk 49
Fring, *do.* 49
Frittenden, *Kent* 36
Frodingham, *York.* 81
Frodsham, *Cheshire* 8
Frome, *Somerset.* 61
Frotherheath, *Surry* 69
Gainsborough, *Lincoln.* 43
Gargrave, *York.* 81
Garner-street, *Sussex* 71
Garstang, *Lancash.* 39
Gaywood, *Norfolk* 49
St. Germain's, *Cornw.* 10
Giles-hill, near Winton, *Hants.* 29
Gillingham, *Dorset.* 20
Gillingham, *Kent* 36
Gisburn, *York.* 81
Gissing, *Norfolk* 49
Glastonbury, *Somerset.* 61
Glemsford, *Suffolk* 67
GLOUCESTER, *Gloucest.* 27
Godalming, *Surry* 69
Godmanchester, *Hunt.* 34
Goldanger, *Essex* 23
Goldfithnay, *Cornw.* 10
Goodnestone, *Kent* 36
Gorlestone, *Suffolk* 67
Gorsynon, *Glamorg.* 26
Gosport, *Hants.* 29
Goudhurst, *Kent* 36
Grampound, *Cornw.* 10
Grantham, *Lincoln.* 43
Grassington, *York.* 82
Gravesend, *Kent* 36
Grays, *Essex* 23
Great Baddow, *do.* 23
Great Bedwin, *Wilts.* 77
Great Chart, *Kent* 36
Great Hollingbury, near Woodside Green, *Essex* 23
Great Holland, *do.* 23
Great Oakley, *do.* 23
Great Samford, *do.* 24
Great Tey, *Essex* 24
Great Thurlow, Suffolk 67

Great Wakering, *Essex* 24
Green, *Sussex* 71
Green-street, *Kent* 36
Gressford, *Denbigh.* 13
Gressinghall, *Norfolk* 49
Grimsby, *Lincoln.* 43
Gringeley, *Notts.* 54
Grinton, *York.* 81
Groombridge, *Kent* 36
Guestling, *Sussex* 71
Guisborough, *York.* 81
Guisburn, *York.* 82
Guildford, *Surry* 69
Gwthrin, *Denbigh.* 13
Hacheston, *Suffolk* 67
Hackfield, *Hants.* 29
Hadham, Much, *Herts.* 33
Hadham, Little, *do.* 33
Hadleigh, *Essex* 23
Hadleigh, *Suffolk* 67
Hadlow, *Kent* 36
Hadstock, *Essex* 24
Hafield, *Sussex* 71
Hailsham, *Sussex* 71
Hales Owen, *Shrops.* 59
Halesworth, *Suffolk* 67
Halifax, *York.* 81
Hallaton, *Leicester.* 41
Halsted, *Essex* 24
Halton, *Cheshire* 8
Haltwistle, *Northumb.* 53
Halworthy, *Cornw.* 10
Ham, *Surry* 69
Hambledon, *Hants.* 29
Hampton, *Gloucester.* 27
Ham-street, *Kent* 36
Hanslop, *Bucks.* 5
Harbottle, *Northumb.* 53
Hardwick-court, *Surry* 69
Harewood, *York.* 81
Harleston, *Norfolk* 49
Harling (East), *do.* 49
Harleigh, *Merioneth.* 46
Harlow, *Essex* 24
Harpley, *Norfolk* 49
Harriotsham, *Kent* 36
Harrold, *Beds.* 2
Harrow Inn, *Leicest.* 41
Hartfield, *Sussex* 71
Hartford, *Suffolk* 67
Hartland, *Devon.* 17
Hartlepool, *Durham* 22
Hartley-Row, *Hants.* 29
Harwich, *Essex* 24
Haslemere, *Surry* 69
Haslingden, *Lancash.* 39
Hastings, *Sussex* 71
Hatfield, *Herts.* 33
Hatfield-Broad-Oak, *Ess.* 24
Hatfield Peverel, *do.* 24
Hatherleigh, *Devon.* 17
Havant, *Hants.* 29
Haverfordwest, *Pemb.* 57
Haverhill, *Suffolk* 67
Haughley, *do.* 67
Hawarden, *Flint.* 25
Hawes, *York.* 81
Hawkhurst, *Kent* 36
Hawkshead, *Lancash.* 39
Haworth, *York.* 31
Haxey, *Lincoln.* 43
Hay, *Brecknock.* 4
Hayfield, *Derbyshire* 15
Haywood-Heath, *Staf.* 64
Headon, *York.* 82
Hearn, *Kent* 36
Heckfield, *Hants.* 29
Heckington, *Lincoln.* 43
Hedcorn, *Kent* 36
Helmsley-Black-Moor, *York.* 81
Helstone, *Cornw.* 10
Hemel Hempstead, *Herts.* 33
Hempnall, *Norfolk* 49
Hempstead, *Herts.* 33
Hempton, *Norfolk* 49
Henfield, Sussex 71
Henley, Oxford. 5

Henley-in-Arden, *Warwick* 74
HEREFORD, *Hereford.* 31
Hermitage, *Dorset.* 20
HERTFORD, *Herts.* 33
Hexham, *Northumb.* 53
Heytesbury, *Wilts.* 77
Higham, *Derby.* 15
Higham-Ferrers, *Northamptonshire* 51
High-Bickington, *Devon.* 17
High-Budleigh, *do.* 17
High-Ongar, *Essex* 24
Highworth, *Wilts.* 77
Hinckley, *Leicester.* 41
Hindon, *Wilts.* 77
Hingham, *Norfolk* 49
Hinton, *Suffolk* 67
Hinton St. George, *Som.* 61
Hitcham, *Norfolk* 49
Hitchin, *Herts.* 33
Hockham, *Norfolk* 49
Hockwold, *do.* 49
Hoddesdon, *Herts.* 33
Hodnett, *Shrops.* 59
Holdbeach, *Lincoln.* 43
Holdly, *Sussex* 72
Hollington, *do.* 72
Holloway, *Somerset.* 61
Holmsfirth, *York.* 82
Holworthy, *Devon.* 17
Holt, *Denbigh.* 17
Holt, *Norfolk* 49
Holt-wood, *Dorset.* 20
Holy-Cross, *Stafford.* 64
Honiton, *Devon.* 17
Hoo, *Sussex* 72
Hook Norton, *Oxford.* 56
Hope, *Derby.* 15
Horley, *Sussex* 72
Hornby, *Lancash.* 40
Horncastle, *Lincoln.* 43
Horndon, *Essex* 24
Horning, *Norfolk* 49
Hornsey, *York.* 82
Horringer, *Suffolk* 67
Horsebridge, *Sussex* 72
Horsebridge-Common, *do.* 72
Horsemonden, *Kent* 36
Horsham, *Sussex* 72
Horstead Kayne, *Sussex* 72
Hounslow, *Middlesex* 46
Howden, *York.* 82
Howey, *Radnor.* 57
Hoxne, *Suffolk* 67
Huddersfield, *York.* 82
Hull, *do.* 82
Hundon, *Suffolk* 67
Hungerford, *Berks.* 3
Hunmanby, *York.* 82
HUNTINGDON, *Hunt.* 34
Huntington, *Hereford.* 31
Huntspill, *Somerset.* 61
Hurst Green, *Sussex* 72
Hurstpierpoint, *do.* 72
Hythe, *Kent* 36
Ickleton, *Cambridge.* 5
Ickwell, *Beds.* 2
Ickworth, *Suffolk* 67
Igtham, *Kent* 36
Ilfracombe, *Devon.* 17
Ilminster, *Somerset.* 61
Ingatestone, *Essex* 24
Ingham, *Norfolk* 49
Ingleham, *Kent* 36
Ingleton, *York.* 82
Inglewhile, *Lancash.* 40
IPSWICH, *Suffolk* 67
Ireby, *Cumber.* 12
Iron-Acton, *Gloucest.* 27
Ilchester, *Somerset.* 62
Iventon, *Sussex* 72
Iver, *Bucks.* 5
St. Ives, *Cornw.* 10
St. Ives, *Huntingdon.* 34
Ivinghoe, *Bucks.* 5
Katherine-hill, *Surry* 69
Keddington, *Suffolk* 67
Kegworth, *Leicest.* 42
Keighley, York 82

Kelvedon, *Essex* 24
Kellington, *Cornw.* 10
Kendal, *Westmorel.* 76
St. Kenelm's, *Shrops.* 59
Kenilworth, *Warwick.* 75
Kenninghall, *Norfolk* 49
Kennington, *Kent* 36
Kersey, *Suffolk* 67
Kentisheer, *Devon.* 17
Keswick, *Cumb.* 12
Kettering, *Northamp.* 52
Kettlewell, *York.* 82
Keynsham, *Somerset.* 62
Kidderminster, *Worcest.* 78
Kidwelly, *Carmarth.* 7
Kilgarran, *Pembroke.* 57
Kilham, *York.* 82
Kilhampton, *Cornw.* 10
Kilmington, *Devon.* 17
Kimbolton, *Hunt.* 34
Kineton, *Warwick.* 75
Kingsbridge, *Devon.* 17
King's-Brumpton, *Somerset* 62
Kingsclere, *Hants.* 29
King's-cliff, *Northamp.* 52
Kingsdown, *Wilts.* 77
Kingsland, *Hereford.* 31
King's-Lynn, *Norfolk* 50
King's-Norton, *Worcest.* 79
Kingston, *Surry* 69
Kington, *Hereford.* 31
Kippax, *York.* 82
Kipton-Ash, *Norfolk* 49
Kirby, *Essex* 24
Kirby-Moorside, *York.* 82
Kirkby-Lonsdale, *Westm.* 76
Kirkby-Stephen, *do.* 76
Kirkham, *Lancash.* 40
Kirkham, *York.* 82
Kirkoswald, *Cumber.* 13
Kirton, *Lincoln.* 44
Knaphill, *Surry* 69
Knaresborough, York. 82
Knighton, Hereford. 31
Knighton, *Radnor.* 57
Knowle, *Warwick.* 75
Knutsford, *Cheshire* 9
Lachinden, *Essex* 24
Lamberhurst, *Kent* 36
Lamberhurst, *Sussex* 72
Lambert-Castle, *Dorset.* 20
Lambourn, *Berks.* 3
Lampeter, *Card.* 6
Lanawnog, *Carmarth.* 7
LANCASTER, *Lancash.* 40
Landrake, *Cornw.* 10
Lane End, *Stafford.* 65
Langeridge, *Somerset.* 62
Langhorne, *Carmarth.* 7
Langport, *Somerset.* 62
Lanon, *Carmarth.* 7
Lanreath, *Cornw.* 10
Lansdown, *Somerset.* 62
Lantrissent, *Glamorg.* 26
Lantwitt, *do.* 26
Launceston, *Cornw.* 10
Lavenden, *Bucks.* 5
Lavenham, *Suffolk* 67
Lawaden, *Pembroke.* 57
St. Lawrence, *Cornw.* 10
St. Lawrence, *Kent* 38
Laxfield, *Suffolk* 67
Laycock, *Wilts.* 77
Leatherhead, *Surry* 69
Lechlade, *Gloucest.* 27
Ledbury, *Hereford.* 31
Lee, *York.* 82
Leeds, *do.* 82
LEICESTER, *Leicester.* 42
Leigh, *Dorset.* 20
Leigh, *Essex* 24
Leigh, *Kent* 36
Leigh, *Lancash.* 40
Leighton-Buzzard, *Beds.* 2
Leighton, *Hunt.* 34
Leighton, York. 82
Lelant, Cornw. 10
Lenham, Kent 3

Lenton, *Notts.* 54
Lenyher, *Glamorg.* 26
Leominster, *Hereford.* 32
St. Leonard's, *Beds.* 2
St. Leonard's Forest, *Suss.* 72
Lewes, *do.* 72
Leyburn, *York.* 82
Lidford-Green, *Somerset.* 62
Lidney, *Gloucest.* 27
Lifton, *Devon.* 17
Limpsfield, *Surry* 69
Limpsham, *Somerset.* 62
LINCOLN, *Lincoln.* 44
Lindsey, *Suffolk* 67
Linfield, *Sussex* 72
Lingfield, *Surry* 69
Linton, *Cambridge.* 5
Liphook, *Hants.* 29
Liss, *do.* 29
Liskeard, *Cornw.* 10
LITCHFIELD, *Stafford.* 65
Litcham, *Norfolk* 49
Littleborough, *Lancash.* 40
Little Brickhill, *Bucks.* 5
Littleburn, *Kent* 36
Little Dean, *Gloucest.* 27
Little Driffield, *York.* 83
Little Hadham, *Herts.* 33
Little Mountain, *Carm.* 7
Liverpool, *Lancash.* 40
Llamamon in Yale, *Denbighshire.* 13
Llanarth, *Cardigansh.* 6
LLANDAFF, *Glamorg.* 26
Llandelchyd, *Carn.* 8
Llandelga, *Denbigh.* 13
Llanderfel, *Merioneth.* 45
Llandiber, *Carm.* 7
Llandilo, *do.* 7
Llanfydd, *Denbigh.* 14
Llanidloes, *Montgom.* 47
Llandovery, *Carmarth.* 7
Llandrillo, Merioneth. 46
Llandysell, Card. 6
Llanedy, *Carmarth.* 7
Llanelion, *Denbigh.* 14
Llanelly, *Carmarth.* 7
Llanfaiver, *Merioneth.* 46
Llanfechell, *Anglesea.* 1
Llangadock, *Carmarth.* 7
Llangenoch, *do.* 7
Llangerniew, *Denbigh.* 14
Llangindairne, *Carmarth.* 7
Llangollen, *Denbigh.* 14
Llangum, *do.* 14
Llannerchymedd, *Angles.* 1
Llanrhiad-Dyffin Alwyd, *Denbigh.* 14
Llanrhiader, *do.* 14
Llansadwin, *Carmarth.* 7
Llansannan, *Denbigh.* 14
Llansawel, *Carmarth.* 7
Llanusochllyn, *Merion.* 46
Llanvichangel, *Carmarth.* 7
Llanvylln, *Montgom.* 47
Llanwenog, *Card.* 6
Llanwenon, *do.* 6
Llanwinio, *Carmarth.* 7
Llanwrst, *Denbigh.* 14
Llanybidda, *Carmarth.* 7
Llanymynech, *Shrops.* 59
Loddon, *Norfolk.* 49
LONDON, Middlesex 46
Longbridge, *Sussex* 72
Long Cromarsh, *Berks.* 3
Longnor, *Stafford.* 65
Long Preston, *York.* 83
Longridge, *Lancash.* 40
Longtown, *Cumb.* 12
Longtowne, *Heref.* 32
Looe, East, *Cornw.* 10
Looe, West, *do.* 10
Lostwithiel, *do.* 10
Loughborough, *Leicest.* 42
Louth, *Lincoln.* 44
Lower St. Columb. *Corn.* 11
Lowestoft, *Suffolk.* 67
Ludford, *Lincoln.* 44
Ludgershall, *Wilts.* 77
Ludlow, Shrop. 59

Luton, *Beds.* 2
Lutterworth, *Leicest.* 42
Lydd, *Kent.* 36
Lyme, *Dorset.* 20
Lyminge, *Kent* 36
Lymington, *Hants.* 30
Lynn, King's, *Norfolk* 49
St. Mabyn, *Cornw.* 10
Macclesfield, *Chesh.* 9
Machynlleth, *Montgom.* 47
Madeley, *Shrops.* 59
Maenclochog, *Pemb.* 57
Magdalen-hill, *Hants.* 30
Magdalen-hill, *Norf.* 50
Magor, *Monmouth.* 47
Maiden-Bradley, *Wilts.* 77
Maidenhead, *Berks.* 3
Maiden-Newton, *Dorset.* 20
Maidstone, *Kent* 36
Malden, *Essex* 24
Malham, *York.* 83
Malling, *Kent* 37
Malmsbury, *Wilts.* 77
Malpas, *Cheshire* 9
Malton, *York.* 83
Manchester, *Lancash.* 40
Manhineot, *Cornw.* 11
Manningtree, *Essex* 24
Mansfield, *Nott.* 58
Manuden, *Essex* 24
March, Isle of Ely, *Camb.* 5
Marden, *Kent* 37
Maresfield, *Sussex* 72
St. Margaret's, *Kent.* 33
Mark, *Somerset.* 62
Market-Bosworth, *Leic.* 42
Market-Deeping, *Linc.* 44
Market-Drayton, *Shrop.* 59
Market-Harboro', *Leic.* 42
Market-Jew, *Cornw.* 11
Market-Raisin, *Lincoln.* 44
Market-Weston, *Suffolk.* 67
Markham-Church, Corn. 11
Marlborough, Wilts. 77
Marlow, Bucks. 5
Marnham, *Notts.* 54
Marshfield, *Gloucester.* 28
Martham, *Norfolk* 50
St. Martin's, *Cornw.* 11
Martin's-town, *Dorset.* 20
Martock, *Somerset.* 6[illegible]
St. Mary Cray, *Kent* 38
St. Mary-Hill, *Glamorg.* 26
Masham, *York.* 83
Massingham, *Norfolk* 50
Massingham, *Suffolk* 67
Mathry, *Pembroke.* 57
Matlock, *Derby.* 15
Mattingley, *Hants.* 30
Mattishall, *Norfolk* 50
Mattishaw, *Suffolk* 67
Mayfield, *Sussex* 72
Melbrooke, *Cornw.* 11
Melford, *Suffolk.* 67
Melksham, *Wilts.* 77
Mells, *Somerset.* 62
Melton-Mowbray, *Leic.* 42
Membury, *Devon.* 18
Mendlesham, *Suffolk.* 68
Meopham, *Kent* 37
Mere, *Wilts.* 78
Meresham, *Kent* 37
Merthyr Tydvil, *Glamorg.* 26
Messing, *Essex* 24
Messingham, *Lincoln.* 44
Methold, *Norfolk* 50
Middleham, *York.* 83
Middleton, *Lancash.* 40
Middlewich, *Chesh.* 9
Midhurst, *Sussex* 72
Midsummer Norton, *Somerset* 62
Milbourne, *Dorset.* 18
Milbourne Port, *Somers.* 62
Mildenhall, *Suffolk* 68
Milthorp, *Westmorel.* 76
Milton-Abbey, *Dorset.* 20
Milton-Abbot, Devon. [illegible]
Milton-town, Kent
Milton Ville, do.

Milverton, *Somerset.*	62
Minehead, *do.*	62
Minster, *Kent*	37
Mitcham, *Surry*	69
Mitchel-Dean, *Gloucest.*	28
St. Mitchel, *Cornw.*	11
Modbury, *Devon.*	18
Mold, *Flint.*	25
Mongham, *Kent*	37
Monk's Eleigh, *Suffolk*	68
Monkton, *Kent*	37
MONMOUTH, *Monm.*	47
Montacute, *Somerset.*	62
MONTGOMERY, *Montgom.*	48
Moor-Kirk, *York.*	83
Moorlinch, *Somerset.*	62
Morbath, *Devon.*	18
Moreton, *Gloucester.*	28
Moreton-Hampstead, *Devon*	18
Morpeth, *Northumb.*	53
Mortimer, *Berks.*	3
Mortlake, *Surry*	69
Mountsorrel, *Leicester.*	42
Much-Hadham, *Herts.*	33
Mwrrs, *Carmar.*	7
Mydrim, *do.*	7
Namptwich, *Cheshire*	9
Nantglyn, *Denbigh.*	14
Narbeth, *Pembroke.*	57
Navenby, *Lincoln.*	44
Nayland, *Suffolk*	68
Neath, *Glamorg.*	26
Needham, *Suffolk*	68
St. Neot's, *Cornw.*	11
St. Neot's, *Huntingdon.*	34
Nettlebed, *Oxford.*	56
Newark, *Notts.*	55
Newbridge, *Berks.*	3
New-Buckenham, *Norf.*	50
Newburgh, *Lancash.*	40
Newburgh, *Anglesea.*	1
Newbury, *Berks.*	3
Newcastle, *Carm.*	7
NEWCASTLE, *Northumb.*	53
Newcastle, *Stafford.*	65
Newchurch, *Lancash.*	40
Newenden, *Kent*	37
Newent, *Glouc.*	28
Newhaven, *Derby.*	15
Newhaven, *Sussex*	72
Newick, *do.*	72
Newin, *Carn.*	8
New Inn Road, *Northumb.*	52
Newlyn, *Cornw.*	11
Newmarket, *Flints.*	26
Newmarket, *Suffolk*	68
Newnham, *Glouc.*	28
Newnham, *Kent*	37
Newport, *Essex*	24
Newport, *Hants.*	30
Newport, *Monmouth.*	47
Newport, *Pembroke.*	57
Newport, *Shrops.*	59
Newport-Pagnell, *Bucks.*	5
Newton, *Hants.*	30
Newton, *Lancash.*	40
Newton-Abbot, *Devon.*	18
Newton-Poppleford, *do.*	18
Newton, *Montgom.*	48
St. Nicholas, *Glamorg.*	26
St. Ninian, *Northumb.*	54
Norham, *Durham.*	22
Norlease, *Wilts.*	77
Northall, *Herts.*	33
Northallerton, *York.*	83
NORTHAMPTON, *North.*	52
North-Bradley, *Wilts.*	77
North-Curry, *Somers.*	62
North-Down, *Kent*	37
North-Duffield, *York.*	83
Northfleet, *Kent*	37
Northiam, *Sussex*	72
Northill, *Cornw.*	11
Northleach, *Gloucest.*	28
North Moulton, *Devon.*	18
North Shields, *Northum.*	53
North-Tawton, *Devon.*	18
Northop, Flint.	26
Northowram, York.	83

North-Petherton, *Somers.* 62
North-Walsham, *Norf.* 50
Northwich, *Cheshire* 9
Northwould, *Norfolk.* 50
Norton, *Devon.* 18
Norwich, *Norfolk.* 50
Nottingham *Nott.* 55
Nuneaton, *Warwick.* 75
Nunny, *Somerset.* 62
Nutley, *Sussex* 72
Oakhampton, *Devon.* 18
Oakingham, *Berks.* 3
Oakley, *Surry* 69
Odell, *Beds.* 2
Odiham, *Hants.* 30
Okeham, *Rutland.* 58
Oldbury, *Shrops.* 59
Old Chapel, *Kent* 37
Oldham, *Lancash.* 40
Old Tye Common, *Suf.* 72
Ollerton, *Nott.* 55
Olney, *Bucks.* 5
Ongar, *Essex* 24
Orford, *Kent* 37
Orford, *Suf.* 68
Orleton, *Hereford.* 32
Ormskirk, *Lancash.* 40
Orton, *Westm.* 76
St. Osyth, *Essex* 24
Ospringe, *Kent* 37
Ostend, *Essex* 24
Oswestry, *Shrops.* 59
Otterford, *Somerset.* 62
Otterton, *Devon.* 18
Ottery, *do.* 18
Otley, *York.* 83
Over, *Cheshire.* 9
Overton, *Flint.* 26
Overton, *Hants.* 30
Ovingham, *Northum.* 53
Oundle, *Northampt.* 52
Owermoigne, *Dorset.* 20
Oxborough, *Norfolk* 50
Oxford, *Oxford.* 56
Oxted, *Kent* 37
Padiham, *Lancash.* 40
Padstow, *Cornw.* 11
Pamphill, *Dorset.* 20
Pain's Castle, *Radnor.* 57
Painswick, *Gloucest.* 28
Parkgate, *Cheshire* 9
Partney *Lincoln.* 44
Patrington, *York.* 83
Pattingham, *Stafford.* 65
Peasemarsh, *Sussex* 72
Pebmarsh, *Essex* 24
Peckham, *Surry* 69
Pembridge, *Heref.* 32
Pembroke, *Pembroke.* 57
Pembury, *Kent* 37
Pembury, *Sussex* 72
Penkridge, *Stafford.* 65
Penmachno, *Carn.* 8
Penmorsa, *do.* 8
Penniston, *York.* 83
Pen-y-Pont, *Radnor.* 57
Penrice, *Glamorgan.* 27
Penrith, *Cumb.* 13
Penrose, *Cornw.* 11
Penryn, *do.* 11
Pensford, *Somers.* 62
Penshurst, *Kent* 37
Pentraoth-Mon, *Angles.* 1
Pentre, *Carm.* 7
Pennybout, *Carm.* 7
Pen-y-street, *Merioneth.* 46
Penzance, *Cornw.* 11
Pershore, *Worcest.* 79
Perthathway, *Anglesea* 1
Peterborough, *Northamptonsh.* 52
St. Peter's, *Kent* 38
Petersfield, *Hants.* 30
Pett, *Sussex* 72
Petworth, *do.* 72
Pevensey, *do.* 73
Pewsey, *Wilts.* 77
Philip's Norton, Som. 62
Pickering, York. 83
Piddle-Town, Dorset. 9

Pillaton, *Cornw.* 11
Piranzabuloe, *do.* 11
Playden, *Sussex* 73
Pleasly, *Derby.* 15
Plint, *Cornw.* 11
Pluckley, *Kent* 37
Plymouth, *Devon.* 18
Plympton, *do.* 18
Pocklington, *York.* 83
Polesworth, *Warwick.* 75
Polperro, *Cornw.* 11
Polstead, *Suffolk* 68
Pontypool, *Monmouth.* 47
Pontefract, *York.* 83
Poole, *Dorset.* 20
Poole, *Montgom.* 48
Porlock, *Somerset.* 62
Portbury, *do.* 62
Port-Isaac, *Cornw.* 11
Portsmouth, *Hants.* 30
Ports-Down, *do.* 30
Potton, *Beds.* 2
Poulton, *Lancash.* 40
Pounds-cross, *Cornw.* 11
Pound Stock, *do.* 11
Powderbatch. *Shrop.* 59
Praze, *Cornw.* 11
Prescot, *Lancash.* 40
Presteign, *Radnor.* 58
Preston, *Herts.* 33
Preston, *Kent* 37
Preston, *Lanc.* 40
Priddy, *Somers.* 62
Prittlewell, *Essex* 24
Probus, *Cornw.* 11
Puckeridge, *Herts.* 33
Pulborough, *Sussex* 73
Pulham, *Norfolk* 50
Purfleet, *Essex* 24
Purleigh, *do.* 24
Purton, *Herts.* 33
Purton, *Wilts.* 77
Pwlhely, *or* Pulhely, *Carn.* 8
Queenborough, Kent 37
Queen-Camel, *Somers.* 63
Rackham, *Sussex* 73
Radcliffe-Bridge, *Lanc.* 41
RADNOR, *Radnors.* 58
Rainham, *Kent* 37
Raleigh, *Essex* 24
Ramsbury, *Wilts.* 77
Ramsey, *Essex* 24
Ramsey, *Hunt.* 34
Ravenglass, *Cumber.* 13
Reading, *Berks.* 3
Redburn, *Herts.* 33
Reddich, *Worcesters.* 79
Redlinch, *Somers.* 63
Redruth, *Cornw.* 11
Reepham, *Norfolk* 50
Reeth, *York.* 84
Redford, *Notts.* 55
Rhayador, *Radnors.* 58
Rhos Fair, *Card.* 6
Rhydyllafray, *Carn.* 8
Richmond, *York.* 84
Rickmansworth, *Herts.* 33
Ringwood, *Hants.* 30
Riper, *Sussex* 73
Ripley, *Derby.* 15
Ripley, *Surry* 69
Ripley, *York.* 84
Ripon, *do.* 84
Risborough, *Bucks.* 5
Roach, *Cambr.* 5
Road, *Somers.* 63
Rochdale, *Lanc.* 41
ROCHESTER, *Kent* 37
Rochford, *Essex* 24
Rockingham, *Northum.* 52
Rogate, *Sussex* 73
Romney, *Kent* 37
Rosly-Hill, *Cumb.* 13
Ross, *Herefordsh.* 32
Rothbury, *Northumb.* 53
Rotherham, *York.* 84
Rotherfield, *Sussex* 73
Rothertsbridge, *do.* 73
Rowell, North*amp.* 52
Rowland's-Castle, Hants. 30

Royston, *Herts.* 33
Ruabon, *Denbigh.* 14
Rudham, *Norfolk* 50
Rudland, *Flint.* 26
Rudgely, *Stafford.* 65
Rudgwick, *Sussex* 73
Rufford, *Lancash.* 41
Rugby, *Warwick.* 75
Ruiton, *Skrop.* 59
Rumford, *Essex* 24
Rumsey, *Hants.* 30
Rushlake-green, *Sussex* 73
Rushton, *Somers.* 63
Ruthin, *Denbigh.* 14
Rye, *Sussex* 73
Ryegate, *Surry* 69
Saffron Walden, *Essex* 25
St. Alban's, *Herts.* 32
St. Ann's Hill, Devizes, *Wilts.* 77
St. Asaph, *Flint.* 25
St. Austel, *Cornw.* 9
St. Blazey, *do.* 9
St. Columb, *do.* 10
St. Columb Lower, *do.* 10
St. Decuman's, *Somers.* 63
St. Edmund's-Bury, *Suffolk* 66
St. Erme, *Cornw.* 10
St. Faith's, *Norfolk* 49
St. Germain's, *Cornw.* 10
St. Ives, *do.* 10
St. Ives, *Hunt.* 34
St. Kenelm's, *Skrop.* 59
St. Lawrence, *Cornw.* 10
St. Lawrence, *Kent* 37
St. Leonard's, *Beds.* 2
St. Leonard's Forest, *Sus.* 72
St. Mabyn, *Cornw.* 11
St. Martin, *do.* 11
St. Mary Cray, *Kent* 37
St. Mary's Hill, *Glamorg.* 26
St. Mitchell, *or* St. Michael, *Cornw.* 11
St. Neot, *do.* 11
St. Neot's, *Hunt.* 34
St. Nicholas, *Glamorg.* 26
St. Ninian, *Northumb.* 54
St. Osyth, *Essex* 24
St. Peter's, Chalfont, *Bucks.* 5
St. Peter's, *Kent* 37
St. Stephen's, *Cornw.* 11
St. Stephen's, *Kent* 37
St. Teath, *Cornw.* 12
St. Tiddy, *do.* 12
St. Wep, *do.* 12
Salcote, *Essex* 24
SALISBURY, *Wilts.* 77
Saltash, *Cornw.* 11
Saltfleet, *Lincoln.* 44
Sampford, Great, *Essex* 23
Sampford, Peverel, *Dev.* 18
Sandbatch, *Cheshire* 9
Sandgate, *Kent* 37
Sandhurst, *do.* 37
Sandon, *Stafford.* 65
Sandwich, *Kent* 37
Sardfoldyrn, *Carnarv.* 8
Sarr, *Kent* 37
Sawbridgeworth, *Herts.* 33
Sawley, *Derby* 16
Saxmundham, *Suffolk* 68
Scarborough, *York.* 84
Scole, *Norfolk* 50
Scotter, *Lincoln* 44
Scottow, *Norfolk* 50
Seaford, *Sussex* 73
Seale, *Kent* 38
Seamer, *York* 84
Seaton, *Devon.* 18
Sedburgh, *York.* 84
Sedgfield, *Durham* 22
Seething, *Norfolk* 50
Selborne, *Hants.* 30
Selby, *York.* 84
Selling, *Kent* 38
Sellinge, *do.* 38
Settle, York. 84
Sevenoaks Kent 38
Shaftesbury, Dorset. 2

Shapp, *Westmor.*	76
Sheffield, *York.*	85
Shefford, *Beds.*	2
Sheepwash, *Devon.*	18
Shepton-Mallet, *Somers.*	63
Sherborne, *Dorset.*	21
Sherburne, *York.*	85
Sherstone, *Wilts.*	77
Shiffnal, *Shrop.*	59
Shipborne, *Kent*	38
Shipston, *Worcester.*	79
Shipton, *do.*	79
Shoreham, *Kent*	38
Shoreham, *Sussex*	73
Shouldham, *Norfolk*	50
SHREWSBURY, *Shrop.*	59
Shroton, *Dorset.*	21
Sidland, *do.*	21
Sidley, *Sussex*	73
Sidmouth, *Devon.*	18
Silmiston, *Sussex*	73
Silsoe, *Beds.*	2
Silverton, *Devon.*	18
Sittingbourne, *Kent*	38
Skipton, *York.*	85
Slaidburn, *do.*	85
Slaugham, *Sussex*	73
Sleaford, *Lincoln.*	44
Slinford, *Sussex*	73
Slough, *Bucks.*	5
Smarden, *Kent*	38
Smeeth, *do.*	38
Snaith, *York.*	85
Snape, *Suffolk*	68
Snowdon, *Somerset.*	63
Sodbury, *Gloucest.*	28
Soham, *Cambridge.*	5
Solyhull, *Warwick.*	75
Somersham, *Hunt.*	34
Somerton, *Somerset.*	63
Somerliton, *Suffolk*	68
Southam, *Warwick.*	75
Southampton, *Hants.*	30
South-Benfleet, Essex	24
South-Brent, *Somers.*	63
South-Cave, *York.*	85
Southall, *Middlesex*	46
South-Bourne, *Sussex*	73
South-Harting, *do.*	73
Southminster, *Essex*	24
South-Moulton, *Devon.*	18
South-Petherton, *Som.*	63
Southrepps, *Norfolk*	50
South-Shields, *Durham*	22
SOUTHWARK, *Surry*	69
Southwater, *Sussex*	73
Southwell, *Notts.*	55
Southwick, *Hants.*	30
Southwick, *Sussex*	73
Southwold, *Suffolk*	68
Spalding, *Lincoln.*	44
Spaldwick, *Hunt.*	34
Spilsby, *Lincoln.*	44
Springfield, *Essex*	24
Sprowston, *Norfolk*	50
Sputty, *Denbigh.*	14
STAFFORD, *Stafford.*	65
Stagshawbank, *Northumb.*	44
Staines, *Middlesex*	46
Stainton, *Lincoln.*	54
Stalbridge, *Dorset.*	21
Stamford, *Lincoln.*	44
Stamford-bridge, *York.*	85
Stamfordham, *Northumb.*	54
Stanaway, *Essex*	24
Standish, *Lancash.*	41
Standon, *Herts.*	33
Stanford, *Somerset.*	63
Stanstead, *Essex*	24
Stanton, *Suffolk*	68
Staple, *Kent*	38
Stavordale, *Somers.*	63
Stebbing, *Essex*	25
Stelling, *Kent*	38
Steeple Ashton, *Wilts.*	78
Steeple, *Essex*	25
Stevenage, *Herts.*	33
Steyning, *Sussex*	73
Stilton, Hunt.	34
Stisted, Essex	25

kbridge, *Hants.*	30
kbury, *Kent*	38
kland, *Dorset.*	21
kport, *Cheshire*	9
kton, *Durham*	22
kworth, *Lincoln.*	45
ord, *Somers.*	63
gursey, *do.*	63
ke, *Norfolk.*	50
ke, near Clare, *Suffolk*	68
ke, near Nayland, *do.*	68
gumber, *Somers.*	63
ke-under-Hamden, *omerset.*	63
ke, *Suffolk*	68
keclimsland, *Cornw.*	11
ken-Church, *Oxford.*	56
kesley, *York.*	85
ke Gomer, *Somers.*	63
ne, *Kent*	38
ne, *Stafford.*	65
nehouse, *Gloucest.*	28
ney-Stratford, *Bucks.*	5
rrington, *Sussex*	73
tford (Bishop's), *Herts*	23
urbridge, *Worcest.*	79
urport, *do.*	79
w, *Gloucest.*	28
w, *Lincoln.*	45
w Green, *do.*	45
wbridge, *Norfolk*	50
wey, *Somers.*	63
wmarket, *Suffolk*	68
adbroke, *do.*	68
adford, *do.*	68
atford, *Warwick.*	75
atton, *Cornw.*	11
etton-Church, *Shrops.*	60
ood, *Kent*	38
oud, *Gloucest.*	28
dley, *Warwick.*	75
rbitch Fair, *Cambr.*	6
rminster, *Dorsetsh.*	21
rry, *Kent*	38
lebridge, *Somers.*	63
Sudbury, *Suffolk*	68
Summer Court, *Cornw.*	11
Sutton, *Hants.*	30
Sutton, *Warwick.*	75
Sutton Valence, *Kent*	38
Swaffham, *Norfolk*	50
Swallowfield, *Berks.*	3
Swansea, *Glamorg.*	27
Swaton, *Lincoln.*	45
Swindon, *Wilts.*	78
Swineshead, *Lincolns.*	45
Swinstead, *do.*	45
Tadcaster, *York.*	85
Talgarth, *Brecknock.*	4
Talsorn, *Cardig.*	6
Tal-y-bout, *Carnarv.*	8
Tamworth, *Stafford.*	65
Tangley, *Hants.*	30
Tarling, *Essex*	25
Tarporley, *Cheshire*	9
Tarring, *Sussex*	73
Tattershall, *Lincoln.*	45
Taunton, *Somers.*	63
Tavistock, *Devon.*	19
Tean, *Stafford.*	65
St. Teath, *Cornw.*	11
Tedford, *Lincoln.*	45
Teignmouth, *Devon.*	19
Tenbury, *Worcester.*	79
Tenby, *Pembroke.*	57
Tendering, *Essex*	25
Tenterden, *Kent*	38
Tetbury, *Gloucest.*	28
Tewkesbury, *do.*	28
Thakeham, *Sussex*	73
Thame, *Oxford*	56
Thandiston, *or* Francion, *Suffolk*	68
Thatcham, *Berks.*	3
Thaverton, *Devon.*	19
Thaxstead, *Essex*	25
Thetford, *Norfolk*	51
Thirsk, York.	85
Thornbury, Gloucest.	28
Thorncomb, Devon.	19

Thorney, Isle of Ely	6
Thorpe, *Essex*	25
Thorpe, Egham, *Surry*	69
Thrapstone, *Northamp.*	52
Three-Lords, *Carm.*	7
Thwaite, *Suffolk*	68
Ticehurst, *Sussex*	73
St. Tiddey, *Cornw.*	12
Tidswell, *Derby.*	16
Tillingham, *Essex*	25
Tintwistle, *Cheshire*	9
Tiptree-Place, *Essex*	25
Tichfield, *Hants.*	30
Tiverton, *Devon.*	19
Tockington, *Glouces.*	28
Toddington, *Beds.*	2
Tolesbury, *Essex*	25
Toller-down, *Dors.*	21
Tollerton, *York.*	85
Tolleshunt Darcy, *Essex*	25
Topcliff, *York.*	85
Toppesfield, *Essex*	25
Torksey, *Lincoln.*	45
Torn Hill, *Wilts.*	78
Torrington, *Devon.*	19
Totness, *do.*	19
Towcester, *Northampt.*	52
Towyn, *Merioneth.*	46
Trecastle, *Brecknock.*	4
Trefrhiew, *Carnarv.*	8
Treganotha, *Cornw.*	12
Tregarron, *Cardig.*	6
Tregony, *Corn.*	12
Tresilian Bridge, *do.*	12
Trevenen, *do.*	12
Trew, *do.*	12
Trewenn, *do.*	12
Tring, *Herts.*	33
Trowbridge, *Wilts.*	78
Truro, *Cornw.*	12
Trullick, *Monm.*	47
Tulsarn, *Cardig.*	6
Tunbridge, Kent	38
Turner's-hill, Sussex	73
Tutbury, *Stafford.*	65
Tuxford, *Notts.*	55
Twickenham, *Midd.*	46
Twyford, *Berks.*	3
Tynemouth, *Northumb.*	54
Ubley, *Somerset.*	63
Uckfield, *Sussex*	73
Uffculme, *Devon.*	19
Ulpho, *Cumb.*	13
Ulverstone, *Lancash.*	41
Underwood, *Devon.*	19
Uphaven, *Wilts.*	77
Up-holland, *Lancash.*	41
Upottery, *Devon.*	19
Uppingham, *Rutland.*	58
Upstreet, *Kent*	38
Upton, *Worcester.*	79
Usk, *Monmouth.*	47
Uttoxeter, *Stafford.*	66
Uxbridge, *Middlesex*	46
Wadebridge, *Cornw.*	12
Wadhurst, *Sussex*	73
Wadley, *Berks.*	3
Wainfleet, *Lincoln.*	45
Wainhouse-corner, *Cornw.*	12
Wakefield, *York.*	85
Waldershare, *Kent*	38
Walham Green, *Midd.*	46
Wallingford, *Berks.*	3
Walsall, *Stafford.*	66
Walsingham, *Durham*	22
Walsingham, *Norfolk*	51
Waltham-Abbey, *Essex*	25
Waltham, *Hants.*	30
Waltham on the Wold, *Leicester.*	42
Waltham St. Lawrence, *Berks.*	4
Walton, *Essex*	25
Walton, *Surry*	69
Wandborough, *do.*	69
Wandsworth, *do.*	70
Wantage, *Berks.*	3
Warehorn, *Kent*	38
Warborough Green, *Suss.*	73
Ware, Herts.	33

Wareham, *Dorset*. 21
Warkworth, *Northumb.* 54
Warminster, *Wilts.* 78
Warn, *Shrops.* 60
Warnham, *Sussex* 73
Warrington, *Lancash.* 41
Warsop, *Notts.* 55
Warwick, *Warwick.* 75
Watchet, *Somerset.* 63
Waterleigh, *Glouces.* 28
Watford, *Herts.* 33
Watlington, *Oxford.* 56
Wattlesbury, *Shrops.* 60
Watton, *Norfolk* 51
Weasenham, *do.* 51
Weathersfield, *Essex* 25
Wedmore, *Somers.* 63
Wednesbury, *Stafford.* 66
Week St. Mary, *Cornw.* 12
Weelwood-bank, *Northumberland* 54
Weeton, *Lancash.* 41
Weighton, *York.* 86
Weldon, *Northampt.* 52
Wellinborough, *do.* 52
Wellington, *Shrops.* 60
Wellington, *Somers.* 63
Wellington, *Sussex* 74
Wellow, *Somerset.* 63
Wells, *do.* 63
Wem, *Shrops.* 60
Wendover, *Bucks.* 5
Wenlock, *Shrops.* 60
Weobley, *Hereford.* 32
Westbury, *Shrops.* 60
Westbury, *Wilts.* 78
West Cowes, *Hants.* 31
Westerham, *Kent* 38
Westfield, *Sussex* 74
West Haddon, *Northam.* 52
Westham, *Sussex* 74
West Heathley, *do.* 74
West Looe, *Cornw.* 12
West Mersey, Essex 25
Weston Zoyland, Som. 63
Wetherby, *York.* 86
Wevilsfield, *Sussex* 74
Weyhill, *Hants.* 31
Wheatley, *Oxford* 56
Wherwell, *Hants.* 31
Whitchurch, *do.* 31
Whitchurch, *Shrops.* 60
Whitchbury, *Wilts.* 78
Whitedown, *Somers.* 63
Whitehaven, *Cumber.* 13
Whitesmith, *Sussex* 74
Whitfield, *Kent* 38
Whitgift, *York.* 86
Whitstable, *Kent* 38
Whittingham, *Northumb.* 54
Whittelsey, *Camb.* 6
Wibrey, *York.* 86
Wickham, *Hants.* 31
Wicks, *Essex* 25
Wichware, *Gloucest.* 28
Wigan, *Lancash.* 41
Wigmore, *Heref.* 32
Wigton, *Cumberland* 13
Willesbro', *Kent* 38
Williton, *Somers.* 63
Wilmslow, *Chesh.* 9
Wilmington, *Sussex* 74
Wilton, *Wilts.* 78
Wimple, *Devon.* 19
Wimbourne, *Dorset.* 21
Wincanton, *Somers.* [illegible]
Winchelsea, *Sussex* 74
Whinchcomb, *Glouces.* 28
Winchester, *Hants.* 31
Windsor, *Berks.* 4
Wingham, *Kent* 38
Winsford, *Cheshire* 9
Winslow, *Bucks.* 5
Winsham, *Somers.* 64
Winster, *Derby.* 16
Winterburn, *Glouc.* 28
Winteringham, *Linc.* 45
Winterton, do. 45
Wirksworth, Derby. 16
Wisbech, Cambridge.

Wiston, *Pembroke.* 57
Witham, *Essex* 25
Witheridge, *Devon.* 19
Witney, *Oxford.* 56
Withyam, *Sussex* 74
Wittrisham, *Kent* 38
Wivenhoe, *Essex* 25
Wiveliscombe, *Somers.* 64
Woburn, *Beds.* 2
Woking, *Surry* 70
Wolsingham, *Durham* 22
Wolverhampton, *Staff.* 66
Wonford Eagle, *Dorset.* 21
Wooburn, *Bucks.* 5
Woodbridge, *Suffolk* 68
Woodbury-hill, *Dors.* 21
Woodcot, *Oxford.* 56
Woodham-Ferrles, *Essex* 25
Woodland, *Dorset.* 21
Woodnesborough, *Kent* 38
Wood's Corner, *Sussex* 74
Woodstock, *Oxford.* 56
Woolbridge, *Dorset.* 21
Wooler, *Northumb.* 54
Woollavington, *Somers.* 64
Woolpit, *Suffolk* 68
Wootton Courtney, *Som.* 64
WORCESTER, *Worcest.* 79
Workington, *Cumb.* 13
Worksop, *Notts.* 55
Worley-common, *Sussex* 74
Worstead, *Norfolk* 51
Wotton-Basset, *Wilts.* 78
Wotton-under-Edge, *Glos.* 23
Wragby, *Lincoln.* 45
Wrexham, *Denbigh.* 14
Writtle, *Essex* 25
Wrotham, *Kent* 38
Wye, *do.* 38
Wycomb, *Bucks.* 5
Wymondham, *Norfolk* 51
Yalding, *Kent* 38
Yarboro' Castle, *Wilts.* 78
Yardley, *Northampt.* 52
Yarlington, *Somers.* 64
Yarm, *York.* 86
Yarmouth, *Hants.* 31
Yarmouth, *Norfolk* 51
Yattenden, *Berks.* 4
Yaxley, *Hunt.* 34
Yeovil, *Somers.* 64
Yetminster, *Dorset.* 21
YORK, *York.* 86
Yoxall, *Stafford.* 66
Ystradmyrick, *Cardig.* 6

THE END.

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